



JENNIFER M. GRANHOLM
GOVERNOR

STATE OF MICHIGAN
DEPARTMENT OF LABOR & ECONOMIC GROWTH
LANSING

Keith W. Cooley
DIRECTOR

May 1, 2007

M-08-12

TO: Members of the Board of Mechanical Rules
FROM: Tennison B. Barry, Chief, Mechanical Division
SUBJECT: Appeal Request for Examination

APPLICANT REPRESENTATIVE:

Craig Swanson, Jr.

PROJECT:

Not applicable.

AUTHORITY:

The Forbes Mechanical Contractors Act of 1984 as Amended, being Act 192 of the Michigan Compiled Laws.

REQUEST:

Requesting an appeal to sit for the Mechanical Contractors Licensing Examination.

APPLICABLE RULE:

R 338.903a. Of the Board of Mechanical Rules License Examination Procedures

FINDINGS:

Mr. Swanson does not have experience as required by Act 192.

RECOMMENDATION:

Staff recommends denial



JENNIFER M. GRANHOLM
GOVERNOR

STATE OF MICHIGAN
DEPARTMENT OF LABOR & ECONOMIC GROWTH
LANSING

KEITH W. COOLEY
DIRECTOR

May 1, 2008

Mr. Craig J. Swanson, Jr.
3101 Baker Hwy.
Olivet, MI 49076

Dear Mr. Swanson::

On May 14, 2008, the Board of Mechanical Rules will hear your appeal of the denial by staff for Mechanical Contractor License Examination.

If you would like input on this action, you should be present at the Okemos Office Building, 2501 Woodlake Circle, Okemos, Michigan at 9:00 a.m. in Conference Room 3.

The meeting site is accessible, including handicapped parking. Individuals attending the meeting are requested to refrain from using heavily scented personal care products, in order to enhance accessibility for everyone. People with disabilities requiring additional accommodations in order to participate in the meeting should contact the Mechanical Division at 517/241-9325 at least (10) working days before the event.

If I can be of further assistance, you may contact me.

Sincerely,

Tennison B. Barry, Chief
Mechanical Division

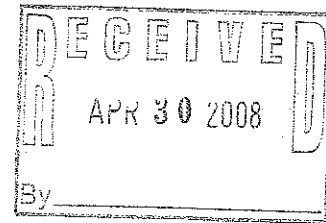
TBB/cct

Providing for Michigan's Safety in the Built Environment

BUREAU OF CONSTRUCTION CODES
P.O. BOX 30254 • LANSING, MICHIGAN 48909
Telephone (517) 241-9302 • Fax (517) 241-9570
www.michigan.gov

April 29, 2008

Bureau of Construction Codes
P.O. Box 30255
Lansing, MI 48909
Attn: David A. Adams, Assistant Chief
Mechanical Division

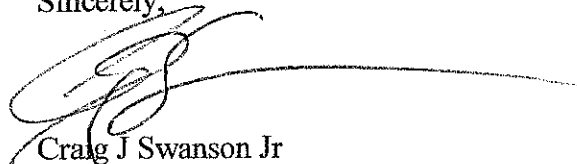


Dear, Mr. Adams,

I'm writing you today in response to the letter I received from you dated, April 14, 2008, requesting more information. I'm having a problem getting this information from Stafford-Smith, I would like to request acceptance to come to the next board meeting to present my documentation of work experience to you and your colleagues. I believe after speaking to me and seeing my documentation, you will grant me the chance to prove my self by taking the State Mechanical Test.

Thank you for your time, and I look forward to meeting with you!

Sincerely,



Craig J Swanson Jr
3101 Baker Hwy
Olivet, MI 49076

April 14, 2008

Craig Swanson
3101 Baker Hwy
Olivet, MI 49076

Dear Mr. Swanson:

The Mechanical Division has received your application for Mechanical Contractor Licensing Examination. Upon review, it has been determined that the following information is required before you can be scheduled for examination:

Our records indicate that your application was signed by an individual who is a licensed mechanical contractor. However, it is not clear whether this person is your employer. Craig Swanson is not the contractor of record for Stafford-Smith. Please provide the following:

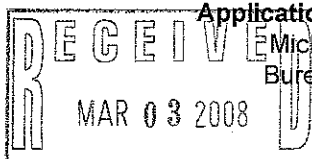
- < **A letter on company letterhead with the notarized signature of the contractor of record for the company.**
- < **The title of the company official.**
- < **A notarized statement showing the length and type of work that you performed.**
- < **A statement indicating who supervised your work during employment with the company.**
- < **The supervisor's mechanical license number.**

If appropriate, return the required information along with this letter to: Michigan Department of Labor & Economic Growth, Bureau of Construction Codes, Mechanical Division, P.O. Box 30254, Lansing, Michigan 48909. If we do not receive a response within 15 days from the date of this letter, your application for examination will be denied in accordance with Rule 902(5) and (6).

If you have any questions regarding the information in this letter, please contact this office at 517/241-9325, preferably after 10:00 a.m. on weekdays.

Sincerely,

David A. Adams, Assistant Chief
Mechanical Division



Application for Mechanical Contractor License Examination

127

Michigan Department of Labor & Economic Growth
Bureau of Construction Codes / Mechanical Division

P.O. Box 30255, Lansing, MI 48909

517-241-9325

www.michigan.gov/bcc

Tran Info: 127 13734294-1 02/29/08

Chk#: 2294 Amt: \$25.00

ID: SWANSON MECHANICAL SERVICE LLC

Application Fee: \$25.00 (nonrefundable)

Authority: 1984 PA 192
Completion: Mandatory
Penalty: License will not be issued

The Department of Labor and Economic Growth will not discriminate against any individual or group because of race, sex, religion, age, national origin, color, marital status, disability, or political beliefs. If you need help with reading, writing, hearing, etc., under the Americans with Disabilities Act, you may make your needs known to this agency.

Instructions:

- Complete and sign application. Type or print in ink.
- Application must be received in the Bureau office not less than 20 working days before next scheduled exam.
- P.A. 236 of 1996, as amended, requires an applicant to include his or her social security number. However, a requirement under this section to include a social security number on an application does not apply to an applicant who demonstrates he or she is exempt under law from obtaining a social security number or to an applicant who for religious convictions is exempt under law from disclosure of his or her social security number under these circumstances.
 - This information is confidential. Disclosure of confidential information is protected by the Federal Privacy Act.
- Enclose a check made payable to the **State of Michigan**.
- Mail completed application and fee to the address above.

CONTRACTOR LICENSE NUMBER - LICENSE UPGRADE ONLY

71 -

Applicant Information

NAME (Last, First, Middle) No Initials			DATE OF BIRTH	
Swanson Jr, Craig James			9-12-73	
ADDRESS	CITY	COUNTY	STATE	ZIP CODE
3101 Baker Hwy	Olivet	Eaton	MI	49076
SOCIAL SECURITY NUMBER			TELEPHONE NUMBER (Include Area Code)	

Work Classifications (Check work classifications for which you are seeking licensure)

- | | |
|--|---|
| <input type="checkbox"/> 1. Hydronic heating and cooling and process piping.
(Means the application of equipment and systems which provide air conditioning by the controlled forced circulation of fluids or vapors in pipes.) | <input type="checkbox"/> 6. Unlimited heating service.
(Means the servicing of heating equipment and systems without restrictions concerning thermal capacity or grade of fuel oil or type of fuel.) |
| <input checked="" type="checkbox"/> 2. HVAC equipment.
(Means the application of equipment and systems to provide air conditioning for occupants of buildings and structures. HVAC does not include the installation of portable self-contained refrigeration equipment and window type air conditioners of not more than 1 1/2 horsepower.) | <input type="checkbox"/> 7. Limited refrigeration and air conditioning service.
(Means the servicing of refrigeration equipment and systems employing the refrigeration cycle unlimited capacity utilizing group one refrigerants as listed in the Michigan Mechanical Code.) |
| <input checked="" type="checkbox"/> 3. Ductwork.
(Means the air distribution arrangement for supply, return and exhaust in air conditioning systems and in non-air conditioning systems, the materials and methods of which are specified in the Michigan Mechanical Code. Ductwork includes flues, vents and chimneys.) | <input type="checkbox"/> 8. Unlimited refrigeration and air conditioning service.
(Means the servicing of refrigeration equipment and systems and air conditioning equipment and systems employing the refrigeration cycle unlimited as to thermal capacity or type of refrigerant.) |
| <input checked="" type="checkbox"/> 4. Refrigeration.
(Means the use of equipment and systems including refrigeration piping, employing the refrigeration cycle to generate low temperatures for other than air condition equipment and systems. Refrigeration includes such equipment and systems as supermarket refrigeration, industrial refrigeration, the preservation of biological materials and food storage facilities. Refrigeration does not include the installation of portable self-contained units such as refrigerators, dehumidifiers and other similar equipment of not more than 1.5 horsepower or other equipment exempted from the Michigan Mechanical Code.) | <input type="checkbox"/> 9. Fire Suppression.
(Means the integrated combination of a fire alarm system and fire suppression equipment which as a result of predetermined temperature, rate of temperature rise, products of combustion, flame, or human intervention will discharge a fire extinguishing substance over a fire area.) |
| <input checked="" type="checkbox"/> 5. Limited heating service.
(Means the servicing of gas-designed sectional boilers having inputs of not more than 1 million Btu's, utilizing a combustion safeguard designed to shut off the main gas supply 10 or less seconds after pilot flame failure, and all other gas-fired or solid fuel equipment and systems limited to input ratings of less than 400,000 Btu's per unit; or oil-fired equipment and systems designed for the use of number 1 or number 2 fuel oil, having a maximum firing rate of less than five gallons per hours per unit; or electrical furnaces and electric boilers using the same kilowatts that are equivalent to the fossil fuel British thermal units generated.) | <input type="checkbox"/> 10. Specialty License.
(Means a license to perform work within limits established by the board in one of the work classifications set forth below, for the installation and servicing of:
<input type="checkbox"/> a. Solar.
<input type="checkbox"/> b. Solid fuel.
<input type="checkbox"/> c. LP tank and pipe.
<input type="checkbox"/> d. Underground tank and pipe.
<input type="checkbox"/> e. Gas piping.
<input type="checkbox"/> f. Gas piping and venting. |

Experience Record

It is necessary to show a minimum of 3 years experience in one or more of the work classifications. List your present employer first. Describe the type of work performed in detail to enable the reviewer to correctly evaluate your qualifications. Describe the work classifications you have had experience in and the length of time you performed the work. Have each contractor of record certify your dates of employment and have their signatures notarized. Attach extra sheets if necessary.

EMPLOYER NAME Stafford-Smith <i>OK</i>			DATES EMPLOYED (Month / Day / Year) FROM: 1/1/05 <i>3-0</i> TO: present	
ADDRESS 3414 S Burdick			TYPE OF WORK PERFORMED <input type="checkbox"/> Residential <input checked="" type="checkbox"/> Full-Time <input checked="" type="checkbox"/> Commercial <input type="checkbox"/> Part-Time <input type="checkbox"/> Industrial Hours per week _____	
CITY Kalamazoo	STATE MI	ZIP CODE 49076		
DESCRIPTION OF WORK PERFORMED (Include experience in specific work classifications) Installation of Resturant Equipment, Including: Hood Systems, Roof Top Eq., Walk-In Cooler/Freezers, Gas Pipping, Duct Work, Refrigeration Lines, Air Balance Reports, and Repair of all Equipment				
Employer Complete The Following				
I hereby certify the applicant was in my employ during the period stated and the applicant's description of experience on this application is accurate.			Subscribed and sworn before me, this 28th day of Feb. , 20 08 .	
SIGNATURE OF CONTRACTOR OF RECORD <i>[Signature]</i>		DATE 2/28/08	a Notary Public in and for Kalamazoo County, Michigan.	
NAME OF CONTRACTOR OF RECORD (No Initials) STAFFORD-SMITH Inc David Stafford			Signature of Notary Public <i>[Signature]</i>	
LICENSE NUMBER 710 3280		TELEPHONE NUMBER (Include Area Code) 269. 343. 1240	My Commission expires: SUSAN KEPER GRUSELL 20 08 Notary Public, Kalamazoo County, MI My Commission Expires 08/01/2008	

Experience Record

It is necessary to show a minimum of 3 years experience in one or more of the work classifications. List your present employer first. Describe the type of work performed in detail to enable the reviewer to correctly evaluate your qualifications. Describe the work classifications you have had experience in and the length of time you performed the work. Have each contractor of record certify your dates of employment and have their signatures notarized. Attach extra sheets if necessary.

EMPLOYER NAME Swanson Commercial Food Equipment Service			DATES EMPLOYED (Month / Day / Year) FROM: 9-1-92 TO: 12-31-04	
ADDRESS 117 N Main			TYPE OF WORK PERFORMED <input type="checkbox"/> Residential <input checked="" type="checkbox"/> Full-Time <input checked="" type="checkbox"/> Commercial <input type="checkbox"/> Part-Time <input type="checkbox"/> Industrial Hours per week _____	
CITY Nashville	STATE MI	ZIP CODE 49073		
DESCRIPTION OF WORK PERFORMED (Include experience in specific work classifications) Installation and Repair of Commercial Food Equipment, Including: Hood Systems, Roof Top Equipment, Boiler Repalcement, Cooking Equipment, Refrigeration Equipment				
Employer Complete The Following				
I hereby certify the applicant was in my employ during the period stated and the applicant's description of experience on this application is accurate.			Subscribed and sworn before me, this 28th day of Feb. , 20 08 .	
SIGNATURE OF CONTRACTOR OF RECORD <i>[Signature]</i>		DATE 2/28/08	a Notary Public in and for Kalamazoo County, Michigan.	
NAME OF CONTRACTOR OF RECORD (No Initials) Craig J Swanson			Signature of Notary Public <i>[Signature]</i>	
LICENSE NUMBER 313468 1B		TELEPHONE NUMBER (Include Area Code)	My Commission expires: 6-1 , 20 08 SUSAN KEPER GRUSELL Notary Public, Kalamazoo County, MI My Commission Expires 08/01/2008	

SUSAN KEPER GRUSELL
Notary Public, Kalamazoo County, MI
My Commission Expires 08/01/2008

Trade SchoolHave you attended a recognized trade school? ☐ Yes ☒ No

If yes and you are requesting credit, attach a copy of your official transcript and your original diploma or certificate of completion.

Examination Location

Examinations are given at the sites listed below. Refer to the enclosed "Mechanical Contractor Examination Schedule" for examination dates. Please check below the site you wish to be examined at and indicate a preference of examination date. If approved for examination, an admission card will be mailed to you approximately 10 days prior to the examination date. If the examination you have selected is full, you will be scheduled for the next available examination at your preferred site.

Preferred Site☒ Lansing Area☐ EscanabaPreferred DateJune 3rd 2008☐ No Preference - Next Available Examination

If you have a learning disability, a psychological disability, or other hidden disability that requires an accommodation in testing, submit written documentation from an appropriate professional (education professional, doctor, psychologist, psychiatrist) to certify that your disabling condition requires the requested test accommodation. Forms are available from this office.

Background InformationHave you been convicted a felony or misdemeanor? ☒ Yes ☐ No

If yes, complete the Conviction History section below. Failure to accurately respond to this question will result in you forfeiting any rights of consideration for examination and issuance of a mechanical contractor's license in the state of Michigan.

Conviction History

In accordance with the Former Offenders Act, 1974 PA 381, this is to provide you with an opportunity to explain your affirmative response to the question above which asked if you had been convicted of a felony or misdemeanor.

If you are unsure of exact details, respond to the best of your knowledge. The information requested on this form is required under 1984 PA 192 and will be used to process your application. Attach additional sheet(s) if necessary.

YOUR NAME WHEN CONVICTED

Craig J Swanson Jr

INDICATE CONVICTION(S) FOR WHICH YOU WERE CHARGED

DUI

(2)

DATE(S) OF CONVICTION(S) AND SENTENCE(S)

(1) Conv. 5-24-2001 / Sentenced: 7-10-2001 (2) Conv: 8-13-01 / Sent: 10-24-01

NAME AND ADDRESS OF SENTENCING COURT(S)

10th District Court
161 E. Michigan Ave
Battle Creek MI 4901448th District Court
4280 Telegraph / PO Box 3200
Bloomfield Hills MI 48302

CHECK YES OR NO TO THE FOLLOWING

1. Are you a current inmate? ☐ Yes ☒ No2. Are you currently on probation / parole? ☐ Yes ☒ No

3. If yes, provide the name, address and telephone number of the correctional facility, probation officer or parole officer.

RELEASE DATE FROM CUSTODY, PROBATION OR PAROLE

Discharge from Probation: 10-29-02

REHABILITATION PROGRAMS ENROLLED IN OR COMPLETED

Completed Substance Abuse Program

Conviction History Certification and Signature (To be signed only if Conviction History section above is completed)

I hereby certify the statements and facts provided are true and accurate to the best of my knowledge. By signing this form, I give my permission to allow the Bureau of Construction Codes to contact appropriate agencies regarding my record of conviction(s).

SIGNATURE

DATE

2-28-08

Experience Record

It is necessary to show a minimum of 3 years experience in one or more of the work classifications. List your present employer first. Describe the type of work performed in detail to enable the reviewer to correctly evaluate your qualifications. Describe the work classifications you have had experience in and the length of time you performed the work. Have each contractor of record certify your dates of employment and have their signatures notarized. Attach extra sheets if necessary.

EMPLOYER NAME			DATES EMPLOYED (Month / Day / Year)	
			FROM:	TO:
ADDRESS			TYPE OF WORK PERFORMED	
			<input type="checkbox"/> Residential <input type="checkbox"/> Full-Time	
			<input type="checkbox"/> Commercial <input type="checkbox"/> Part-Time	
CITY			Hours per week _____	
STATE	ZIP CODE			

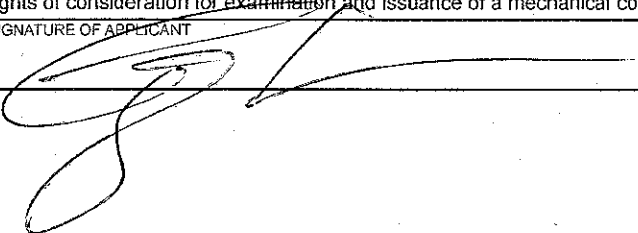
DESCRIPTION OF WORK PERFORMED (Include experience in specific work classifications)

Employer Complete The Following

I hereby certify the applicant was in my employ during the period stated and the applicant's description of experience on this application is accurate.		Subscribed and sworn before me, this _____ day of _____, 20____. a Notary Public in and for _____ County, Michigan. Signature of Notary Public _____ My Commission expires: _____, 20____.
SIGNATURE OF CONTRACTOR OF RECORD	DATE	
NAME OF CONTRACTOR OF RECORD (No Initials)		
LICENSE NUMBER	TELEPHONE NUMBER (Include Area Code)	

Certification and Signature (MUST BE SIGNED BY ALL APPLICANTS)

I certify all information in this application is true and complete and I agree and understand any falsification of material facts will result in my forfeiting any rights of consideration for examination and issuance of a mechanical contractor's license in the state of Michigan.

SIGNATURE OF APPLICANT	DATE
	2.28.08



JENNIFER M. GRANHOLM
GOVERNOR

STATE OF MICHIGAN
DEPARTMENT OF LABOR & ECONOMIC GROWTH
LANSING

Keith W. Cooley
DIRECTOR

May 1, 2007

M-08-11

TO: Members of the Board of Mechanical Rules
FROM: Tennison B. Barry, Chief, Mechanical Division
SUBJECT: Appeal Request for Examination

APPLICANT REPRESENTATIVE:

Robert Walker

PROJECT:

Not applicable.

AUTHORITY:

The Forbes Mechanical Contractors Act of 1984 as amended, being Act 192 of the Michigan Compiled Laws and the Former Offenders Act, 1974 PA 381 as amended, MCL 338.41 et seq; MSA 18.1208(1) et seq.

REQUEST:

Requesting an appeal to sit for the Mechanical Contractors Licensing Examination.

APPLICABLE RULE:

R 338.903(4). Of the Board of Mechanical Rules License Examination Procedures

FINDINGS:

RECOMMENDATION:

Staff has no recommendation.



JENNIFER M. GRANHOLM
GOVERNOR

STATE OF MICHIGAN
DEPARTMENT OF LABOR & ECONOMIC GROWTH
LANSING

KEITH W. COOLEY
DIRECTOR

April 30, 2008

Mr. Robert Walker
145 Grove
Highland Park, MI 48203

Dear Mr. Walker:

On May 14, 2008, the Board of Mechanical Rules will hear your appeal of the denial for Mechanical Contractor License Examination pursuant to the Former Offenders Act, 1974 PA 381, as amended.

If you would like input on this action, you should be present at the Okemos Office Building, 2501 Woodlake Circle, Okemos, Michigan at 9:00 a.m. in Conference Room 3.

The meeting site is accessible, including handicapped parking. Individuals attending the meeting are requested to refrain from using heavily scented personal care products, in order to enhance accessibility for everyone. People with disabilities requiring additional accommodations in order to participate in the meeting should contact the Mechanical Division at 517/241-9325 at least (10) working days before the event.

If I can be of further assistance, you may contact me.

Sincerely,

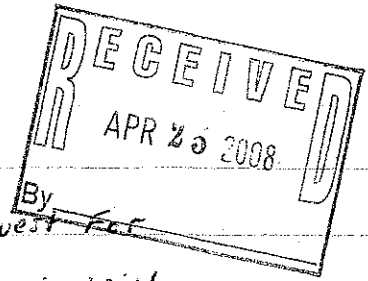
Tennison B. Barry
Tennison B. Barry, Chief
Mechanical Division

TBB/cct

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Dear Mechanical Board



I recieved your denial of my request for mechanical Licensed Examination Test. With Great disappointment I Felt but with even more respect I understand. We are responsible for not only equipment that can be dangerous To Life, but we are engaged in peoples and their Familys safe zone, their home and Personal belongings. The moral Conduct Act was in my opinion to ensure that the people that are Licensed To enter People homes and businesses are Trustworthy, honest, respectful, safe, and Peaceful. Not The opposite. People expect professionals People To service their equipment, not "harden criminals". I'm not one of them cases.

I made mistakes as far back as I remember of the age of 14 yrs old regarding The criminal system. I never was a Thief, murderer, rapist, or any violent crime. I did sell drugs. A mistake I regret To this very day. It wasn't For the money, but just trying To fit in with the "Cool Guys". I never was the most popular guy. I eventually became a victim of the "Drug Game". I Battled with the help of the Dept of Corrections and I have been For the most part Felony Free For 12 Years.

I have been making the necessary steps To ensure myself and Family and Friends and Community that I will not ever again destroy our country with Drugs. For 12 Years I have been a productive member of society. I have maintained Employment when possible. I Furthered my education. I became a God Fearing Man. I'm drug free. Most of All I believe I show my community (Younger generation) a positive image Now.

I believe Integrity is the most important ingredient to success. I built on my integrity with opportunities I had. Like being opening manager of McDonalds, where I was responsible for the cash, employees, stock, switching of grill Temps (From breakfast To Lunch) For proper Food preparation and shift operation. I was also The head baker at Tim hortons, being responsible for all The morning bake goods with no supervision at All.

I Than believed in order To become The man I Knew I can be I enrolled in school. At First I thought I couldn't do it, but I summoned up the ^{strength} ~~knowledge~~ and became a 4.0 GPA student.

Upon graduation of school I moved
To Atlanta, Ga. where I mainted Two Jobs
while seeking a position in the heating &
cooling field. I Landed a Job at a company
called "Encompass", a Commercial heating
cooling company, where I gained some experience,
before I was terminated For disregarding com-
pany Policy. I moved back to michigan and
gained Employment at "Downriver comfort sales".
my experience was taught there and very well
I must Add. The Company went through changes
in ownership and now is known as "DLS".
I'm no longer Employee there becouse of in-
consistency of work. I then worked with com-
panies like Applied Comfort, wk, and J & B
state wide on a when need basis, but I
still was furthering my experience (Also ^{consumers energy} DTE-sub work)

I appealing this denial because I
believe you have made a mistake. I have
been in some of the most highend homes
through out wayne and oakland county, with
No complaints about my professional Integity.
I have worked on most of the highend heating
& cooling equipment. I never been convicted
of a violent crime. I never was a BAD
reflection on None of the Companies I worked
For.

I believe if you give me a chance I will make the state of michigan a proud state To know that "Robert Fitzgerald Walker" is a changed man. I will not let you down. I will uphold The Code. I will Treat people as people trusting in this state government. I will Teach & Train my employees in a strickly Professional manner. No Drug use. I will not waver From doing right. I will be fair. I will be safe. I will be honest. I will be nice. I will not lie. I will Further and stay educated in my Field. I will Follow state & Federal Laws regarding The safety Act, mechanical Act, and building code. I will do what is requested of me by my code officials. THANK YOU For being open To my request. hope To hear Good news soon

Kurt milner
Downriver Comfort Sales (contracting for DTE,
Now Known as Consumers Energy)
DCS
24680 Eureka rd
Taylor, mi

YOUS TRULY

Robert F. Walker

Corey Ivey
Applied Comfort

WK heating & Cooling

Becker Full Love
J & B statewide

McDonalds
7 mile & Woodward
Former owner Robert chappel

Tim hoffens

**STATE OF MICHIGAN
DEPARTMENT OF LABOR & ECONOMIC GROWTH
BUREAU OF CONSTRUCTION CODES**

In The Matter Of:

Mr. Robert F. Walker
145 Grove
Highland Park, Michigan 48203

**NOTICE OF DENIAL OF AN APPLICATION FOR
MECHANICAL CONTRACTOR'S EXAMINATION/LICENSE**

NOTICE is herewith given that the Michigan Department of Labor & Economic Growth, (hereafter "Department"), Bureau of Construction Codes, pursuant to the Act relating to Former Offenders, 1974 PA 381, as amended, MCL 338.41 et seq; MSA 18.1208(1) et seq (hereafter the Act), has determined that the Applicant is unqualified for the examination or license for the mechanical contractor requested for lack of good moral character within the meaning of the Act. Accordingly, the APPLICATION FOR EXAMINATION/LICENSURE OF MECHANICAL CONTRACTOR IS HEREBY DENIED. The basis for this decision is as follows:

1. Certified copies of the complaint from Grant County Superior Court, Marion, Indiana, Cause No. 27D02-9203-CF-13 establish that Applicant plead guilty to one count Felony, Dealing in Cocaine, IC35.48-4-1 on September 11, 1992. He was sentenced to 10 years prison – 6 years suspended, 6 years probation and \$113 costs.
2. Certified copies of the complaint from 3rd Circuit Court, Detroit, Michigan, docket No. 96-1315 establish that Applicant plead guilty to one count Felony,

Possession of Cocaine < 25 grams, MCL 333.74032aV on March 19, 1996.

He was fined \$240.00 and placed on probation for 2 years.

3. Certified copies of the complaint from 30th District Court, Highland Park, Michigan, docket No. 0600741CM establish that Applicant plead guilty to one count misdemeanor, Disorderly, Ordinance #666.05G on November 1, 2006.

He was fined \$414.00, and placed on probation for 6 months.

YOU ARE HEREBY NOTIFIED that in the event you have relevant evidence of qualification not previously considered by the Department, you may, within thirty (30) days of the date of mailing of this "NOTICE OF DENIAL", file a written appeal with the Department setting forth those reasons why the examination/license should be granted. Said appeal may rebut the evidence set forth in paragraph(s) No. 1 to 3 above by showing that at the current time the applicant has the ability to, and is likely to, serve the public in a fair, honest, and open manner, that the applicant has been rehabilitated, or that the substance(s) of the former offense(s) is/are not reasonably related to the practice of the mechanical contractor. Said appeal may be accompanied by a brief summary of the incident(s) which led to the conviction(s) and the factors surrounding the incident(s); business/personal references; a report from the applicant's rehabilitation specialist, if any, indicating the possibility of similar future incidents; a current report from the applicant's parole/probation officer, if pertinent; etc.

IF SUCH AN APPEAL IS TIMELY FILED, the Bureau of Construction Codes will consider the application in view of the reasons set forth in the appeal.

IT IS IMPORTANT THAT THE PETITION COMPLETELY DETAIL THE REASONS WHY THE APPLICANT SHOULD BE GRANTED AN EXAMINATION/LICENSE FOR MECHANICAL CONTRACTOR.

YOU MAY WISH TO APPEAR BEFORE THE BOARD WHEN YOUR APPEAL IS
CONSIDERED. YOU MAY ALSO, AT YOUR OWN EXPENSE, BE REPRESENTED BY
COUNSEL AT THE APPEAL.

UPON COMPLETION OF THE BOARD'S REVIEW, THE APPLICANT SHALL BE
NOTIFIED OF THE DECISION IN WRITING.

The instant denial of an examination or license for lack of good moral character shall not
operate as a bar to denial of said application for other reasons if it should be subsequently
determined that the applicant is otherwise unqualified. YOU ARE HEREBY NOTIFIED that in
the event the Department determines that the applicant is unqualified for reasons other than lack
of good moral character, the applicant will be notified by way of separate and different NOTICE
OF DENIAL.

By: Tennison B. Barry
Tennison B. Barry Chief
Mechanical Division

DATED: 3-26-08

Written Appeal to the Board Should be Addressed To:

Department of Labor & Economic Growth
Bureau of Construction Codes
Mechanical Division
P.O. Box 30254
Lansing, Michigan 48909

Michigan Bureau of Construction Codes

Application for Construction Code Appeal

Statement of Facts and Reasoning

The Melting Pot Restaurants Inc.

Application / Section 1

We are seeking a relief from MMC 2003 sec. 507. The Melting Pot's position through out our 33 year history has been that our operation and cooking procedures do not produce sufficient grease laden vapors, heat or moisture to make the code applicable.

We have never been required to install hoods nor has such a requirement stopped the development of any location. We currently operate 130 locations in 35 states to include Michigan locations in Grand Rapids, Novi and Troy. We safely serve over 575,000 guests nationwide monthly and are proud of our 33 year reputation for excellence in service, safety and overall operations.

Concept Description / Section 2

The Melting Pot is a fondue restaurant. We offer a four course fondue dining experience.

First Course: Cheese fondue,

Second Course: Salad

Third Course: Entrée fondue,

Fourth Course: Chocolate fondue,

Our complete menu has been included in section 2 of the binder.

Cooking Process Explanation / Section 3

Double Boiler

Our double boiler is made up of our signature pot with one inch of water with a stainless steel bowl to hold the product.

Cheese Fondue

The cheese is melted in the bowl of the double boiler at the table and held warm for dipping. During the melting process some steam is generated (approximately 5 min.), however no steam is produced during warm holding (average 10 to 15 min.)

Chocolate Fondue

The chocolate is prepared in the kitchen in a steam table (no hood required) then brought to the table and held warm for dipping. No steam during warm holding

Entrée Fondue

The traditional style of fondue cooking is in oil known as bourguignon. In addition we offer seasoned and flavored water based vegetable broth cooking styles. Vegetable broth is by far our most popular cooking style, chosen over 70% of the time by our guests. Bite size pieces of proteins are skewered and cooked in our signature pot on the table by our guests. You could compare this with a small pot of water on your stove at home. The entrée portion of the meal varies in time from 15 to 30 min.

Photos of the cooking process are included in section 3 the binder.

Cook Top Equipment / Section 4

We use two types of cook tops

1. Conventional glass top hot plate
2. Induction cook top using Electro Magnetic Energy

Specification sheets and induction technology explanation are included in section 3 of the binder.

Air Quality Testing / Section 5

Comprehensive Emissions Test Report

Pace Analytical Services performed this test in 2002 at the request of The City of Irvine, CA. The test specifically evaluates fondue cooking in canola oil. EPA method 202 was specified as the guidelines for the procedure. The results show an average concentration of condensable organics of 1.4mg/scm far below the 5.0 mg/scm limit set by the City of Irvine.

Air Quality Assessment Report

STS Consultants conducted this particulate air sampling survey as part of the emissions test noted above by Pace. STS compares the test results with indoor air quality guidelines and standards set by OSHA, NIOSH, EPA, Boca Code and NFPA.

NFPA-96 2004-4.1.1.2 Revised to include a 5.0 mg/scm threshold below which hoods are not required. This revision occurred after the STS test result survey in 2002

The complete reports are included in section 4 of the binder.

HVAC System Design / Section 6

Our primary mechanical engineer for new projects Mark E. Awmiller, P.E. Principal Mechanical Engineering Solutions, Inc. has written an overview of our typical HVAC system. The overview explains the system design and how it accounts for our cooking process.

Heat and Moisture Test Results / Section 7

The Melting Pot Restaurants Inc has recently contracted Pure Air Control Services Inc. to perform a "Building Health Check™" to include the following:

- Areobiology (Air-O-Cells)
- Bio-Scan Surface Microscopy (Slides)
- Particle Scan
- Temperature and Relative Humidity Datalogging Analysis
- Bacteria/Fungi (Bulk or Swab)
- AHU Hygiene Assessment (Ductwork and Supply)

This series of tests are being performed in our Grand Rapids location 4/24-27/2008.

The results of the testing will be available shortly after submission of our application and will be added to the binder at that time. We felt due to the nature of the code variance requested and having never been in this position it was prudent to gather some data to support our position and help you better understand what is really happening in one of our Michigan locations.

Application for Construction Code Appeal
Michigan Department of Labor & Economic Growth
Bureau of Construction Codes
P.O. Box 30255, Lansing, MI 48909
517-241-9328
www.michigan.gov/bcc

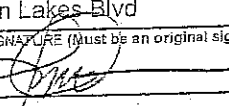
Agency Use Only

Application Fee: \$500.00

Authority: 1972 PA 230
Completion: Voluntary
Penalty: Appeal will not be heard

The Department of Labor and Economic Growth will not discriminate against any individual or group because of race, sex, religion, age, national origin, color, marital status, disability, or political beliefs. If you need help with reading, writing, hearing, etc., under the Americans with Disabilities Act, you may make your needs known to this agency.

Note: The applicant is responsible for all fees applicable to this application.

FACILITY INFORMATION				ADDRESS	
FACILITY NAME The Melting Pot Restaurant				309 South Main Street	
NAME OF CITY, VILLAGE OR TOWNSHIP IN WHICH FACILITY IS LOCATED <input checked="" type="checkbox"/> City <input type="checkbox"/> Village <input type="checkbox"/> Township of Ann Arbor				COUNTY Washtenaw	
BUILDING DATA					
GROSS FLOOR AREA <input type="checkbox"/> New Building <input type="checkbox"/> Addition <input checked="" type="checkbox"/> Alteration <input type="checkbox"/> Repair					
CLASSIFICATION PER BUILDING CODE Building Use <u>A2</u> Construction Type <u>IIIB</u> No. of Occupants <u>257</u> Area/Floor <u>5133 sf</u> No. of Floors <u>3</u>					
PERMIT HOLDER			CONTACT PERSON		TELEPHONE NUMBER (Include Area Code)
NAME (Company or Individual) Rockford Construction			Randy Vanderhoff		(616) 285-8100
ADDRESS 5540 Glenwood Hill Pkwy.		CITY Grand Rapids	STATE MI	ZIP CODE 49512	FAX NUMBER (Include Area Code) (616) 285-8001
BUILDING OWNER			CONTACT PERSON		TELEPHONE NUMBER (Include Area Code)
NAME (Company or Individual) 309 S Main LLC			Andrei C Gulvezan		(734) 645-7474
ADDRESS 207 S Main		CITY Ann Arbor	STATE MI	ZIP CODE 49512	FAX NUMBER (Include Area Code) (734) 741-1444
BUILDING PERMIT AUTHORITY			NAME OF BUILDING OFFICIAL		TELEPHONE NUMBER (Include Area Code)
ENFORCING AGENCY City of Ann Arbor Mechanical			Vern Pappas		(734) 994-2674
ADDRESS 100 N 5th Ave		CITY Ann Arbor	STATE	ZIP CODE 48104	FAX NUMBER (Include Area Code) (734) 994-8460
SUMMARY OF APPEAL					
CODE UNDER WHICH APPEAL IS SOUGHT <input type="checkbox"/> Building (141) <input type="checkbox"/> Electrical (118) <input checked="" type="checkbox"/> Mechanical (131) <input type="checkbox"/> Plumbing (99)					
CODE SECTION(S) MMC 507			Provide copies of the following as appropriate (see instructions for number of copies):		
DESIRED RELIEF (State Briefly) MMC 507.2 Type I or Type II hood shall be installed above all commercial cooking appliances.			<input checked="" type="checkbox"/> Statement of Facts and Reasoning		
BASIS OF APPEAL (State Briefly) We will show the board that fondue cooking will not produce sufficient levels of heat, smoke, grease, or moisture for hoods to be required. In addition our HVAC system is designed accordingly.			<input checked="" type="checkbox"/> Copy of Enforcing Agency Determination		
			<input checked="" type="checkbox"/> Supporting Material		
			<input checked="" type="checkbox"/> Copy of Decision of Local Board of Appeals		
			<input checked="" type="checkbox"/> Transcript of Local Board of Appeals Hearing		
APPLICANT (Note: All correspondence will be sent to this address)					
NAME OF COMPANY The Melting Pot Restaurants Inc.			APPLICANT NAME Jay Walden		SOCIAL SECURITY NUMBER* OR FEIN (REQUIRED) 59-2489974
ADDRESS 8810 Twin Lakes Blvd		CITY Tampa	STATE FL	ZIP CODE 33614	TELEPHONE NUMBER (Include Area Code) (813) 425-6220
APPLICANT SIGNATURE (Must be an original signature) 			DATE 4/25/08		FAX NUMBER (Include Area Code) (813) 367-0081

*This information is confidential. Disclosure of confidential information is protected by the Federal Privacy Act.



CITY OF ANN ARBOR, MICHIGAN

Community Services Area
Planning & Development Services Unit
100 North Fifth Avenue, P.O. Box 8647, Ann Arbor, Michigan 48107-8647
Phone: (734) 994-2674
Fax: (734) 994-2798
www.a2gov.org

Building Board of Appeals STAFF REPORT

February 29, 2008

City of Ann Arbor
Building Board of Appeals
100 N. Fifth Ave
Ann Arbor MI 48104

Subject: BBA 08-B-009, 309 S. Main St., Tax ID 09-09-29-130-009

Dear Board Members:

Jay Walden, tenant for this property, is requesting a variance from Section 507 of the 2003 Michigan Mechanical Code.

Description:

The subject property is located at 309 S. Main St.

The applicant is requesting a variance from Section 507 of the 2003 Michigan Mechanical Code requiring commercial kitchen hoods. The code states:

Section 507.1 "Commercial kitchen exhaust hoods shall comply with the requirements of this section and NFPA 96-2001, as listed in chapter 16. Hoods shall be type I or type II and shall be designed to capture and confine cooking vapors and residues."

Section 507.2 "A Type I or Type II hood shall be installed at or above all commercial cooking appliances in accordance with Sections 507.2.1 and 507.2.2. Where any cooking appliance under a single hood requires a Type I hood, a Type I hood shall be installed. Where a Type II hood is required, a Type I or Type II hood shall be installed."

Section 507.2.1 "Type I hoods shall be installed where cooking appliances produce grease or smoke, such as occurs with griddles, fryers, broilers, ovens, ranges and wok ranges."

Section 507.2.2 "Type II hoods shall be installed where cooking or dishwashing appliances produce heat or steam and do not produce grease or smoke, such as steamers, kettles, pasta cookers, dishwashing machines, and ovens."

Discussion:

The City has a letter on file that The Melting Pot has agreed not to use the oil method of cooking at this facility. Therefore, the attached information regarding air quality is not applicable. We are addressing this Appeal on a steam and heat only basis which is covered in Section 507.2.2, MMC 2003.

The applicant is proposing to provide two cooking pots at each table. These pots will contain broth and water which will be used by the patrons to cook their meat and/or vegetables. The code requires a Type II hood be installed at each table. There are no exceptions in the code which would eliminate this requirement.

Standards for Approval:

The Building Board of Appeals has the power granted by the 2003 Michigan Mechanical Code to grant a variance to the Building Code. The Board shall have no authority to waive requirements of this code.

An application for an appeal needs to be based on a claim that:

- a. *The true intent of the Code has been correctly interpreted.*
Section 507 of the 2003 Michigan Mechanical Code requires a Type II hood in this application.
- b. *The provisions of the code do not fully apply, (or)*
The provisions of the code do apply
- c. *An equal or better form of construction is to be used.*
Petitioner has not proposed an equal or better form of construction.

Recommendation:

Staff is not in favor of this request. Per the code we would require that a Type II hood be installed at every location to remove heat and steam, including providing the required exhaust and make up air.

Respectfully submitted,

Anthony Savoni
Building Official

BBA 08-B-009



Community Services Area

Mr. Jay Walden
The Melting Pot Restaurants, Inc.
8810 Twin Lakes Boulevard
Tampa, FL 33614

APR 18 2008

CITY OF ANN ARBOR, MICHIGAN

100 North Fifth Avenue, P.O. Box 8647, Ann Arbor, Michigan 48107-8647

<http://www.a2gov.org>

Administration (734) 994-2704
Community Development Services (734) 622-9025
Parks & Recreation Services (734) 994-2780
Planning & Development Services (734) 994-2674

April 14, 2008

Re: 309 South Main Street
Appeal: 2008-B-009
Assessor's Code: 09-09-29-130-009

Dear Mr. Walden:

The Building Board of Appeals met on Wednesday, March 12, 2008 to hear your appeal for a variance – Appeal No. 2008-B-009 seeking relief from the requirements of the 2003 Michigan Building Code.

Description and Petitioner Presentation

You requested the following variance from Section 507 of the 2003 Michigan Mechanical Code requiring commercial kitchen hoods. The code states:

Section 507.1 "Commercial kitchen exhaust hoods shall comply with the requirements of this section and NFPA 96-2001, as listed in chapter 16. Hoods shall be type I or type II and shall be designed to capture and confine cooking vapors and residues."

Section 507.2 "A Type I or Type II hood shall be installed at or above all commercial cooking appliances in accordance with Sections 507.2.1 and 507.2.2.

Where any cooking appliance under a single hood requires a Type I hood, a Type I hood shall be installed. Where a Type II hood is required, a Type I or Type II hood shall be installed."

Section 507.2.1 "Type I hoods shall be installed where cooking appliances produce grease or smoke, such as occurs with griddles, fryers, broilers, ovens, ranges and wok ranges."

Section 507.2.2 "Type II hoods shall be installed where cooking or dishwashing appliances produce heat or steam and do not produce grease or smoke, such as steamers, kettles, pasta cookers, dishwashing machines, and ovens."

You stated the following: On behalf of "The Melting Pot," Jay Walden, owner, was present to speak on behalf of the appeal. I am the CEO of construction and design for "The Melting Pot" restaurant chain. He explained that they have 130 restaurants across the country and the concept is fondue. The question is whether or not 'hoods' would be required over each table for the cooking process. He stated that this was not an uncommon question for them and they have addressed it elsewhere many times. He stated that they had provided analytical air quality studies which show that they are below the threshold that would trigger the need for those hoods in NFPA 96 (4.11.2), which is 5 milligrams per cubic meter. Anything below that does not require a hood. Their average in the analytical data is 4.1 milligrams per cubic meter.

Recommendation: (Staff Stated the following)

A. Savoni (*Building Official*) - The City has a letter on file that The Melting Pot has agreed not to use the oil method of cooking at this facility. Therefore, the attached information regarding air quality is not applicable. We are addressing this Appeal on a steam and heat only basis which is covered in Section 507.2.2, MMC 2003.

The applicant is proposing to provide two cooking pots at each table. These pots will contain broth and water which will be used by the patrons to cook their meat and/or vegetables. The code requires a Type II hood be installed at each table. There are no exceptions in the code which would eliminate this requirement.

Mr. Vern Pappas - *Mechanical Inspector* for the city of Ann Arbor was present to speak regarding the appeal. He stated that he has previously spoken to the petitioner on a number of occasions regarding this project. The standard that the petitioner is using (NFPA 96 - 4.11.2) - that section didn't come into effect until the 2004 'version' was presented for use, and this is a 'tentative interim amendment', which means that the entire committee has not yet voted on this and that it can be repealed once the committee conducts that vote at the end of 2008.

The code that we are currently under is the approved 2003 Mechanical Code. This is what the project was reviewed on and the section he quotes does not apply. It is not included in the current code for use. The NFPA Mechanical Code states that anything that is in 'conflict' with the Michigan Mechanical Code - the Michigan Mechanical Code will apply. In this case, there is a conflict. I also asked the petitioner to contact the State of Michigan to get approval for the product. I also spoke with the State of Michigan, Mechanical Division, and the petitioner submitted the same information to them. I spoke to the Director at the state this morning, and he said "based on the information provided, he could not accept it or grant him a variance, unless they go for a 'product approval.'" The Code states that "any cooking operation (including the preparation of food), must be exhausted to the outdoors through a Type 1 or Type 2 hood, depending on grease vapor or heat/steam."

We could possibly accept an alternate method for removal of the heat and steam if we could be satisfied that there is no grease vapor from the broth (since they're still 'cooking' the meat, i.e., *steak, chicken, pork and fish*) you're still producing grease vapor in that steam. The state is still undecided on this as well. If it were only steam, and they had a method to extract that effluent so as not to create any problems with the structure (moisture in buildings creates habitat for mold growth and can deteriorate the structure itself.) This is not a single-story building, and can affect others as well. We have not been presented with any alternate method of extracting that heat and steam without the use of a hood. We recommend that at a minimum, they install a Type 2 hood over each table to eliminate vapor. If there are grease vapors in the cooking process, at least the Type 2 hood could be cleaned to eliminate that. I did recently visit one of their other restaurants. You can't actually see if there is residue on their ceilings, as that is painted black and we visited the restaurant at night.

It's also evident that the 'air quality study' they submitted does not address long term effects (this is a 39 hour study). They have given us a letter that they will not use oil and only the broth method of cooking. If they can present a way to exhaust/remove the heat and moisture that would satisfy the Mechanical Code, we would be happy to look at that. At this time, the Code only gives us one option.

The Board has asked me to notify you of the disposition of that appeal, which was as follows:

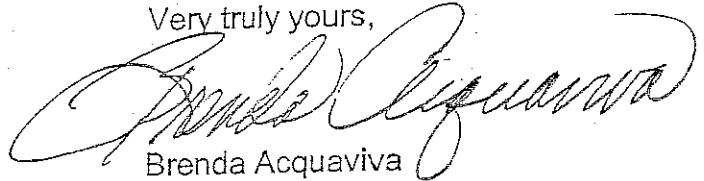
MOTION

Moved by P. Darling, Seconded by S. Callan, "In the matter of Appeal Number 2008-B-009, 309 South Main Street to allow the use of this piece of cooking equipment without the need of an exhaust hood. "

On a Voice Vote – MOTION FAILED – *UNANIMOUS (Variance Denied)*

NOTE: IF the state disapproves his appeal for product approval, the Board would consider revaluation of the system at the April or May 2008 Regular Session without an additional fee to the petitioner.

Very truly yours,

A handwritten signature in cursive script, appearing to read "Brenda Acquaviva".

Brenda Acquaviva
Building Board of Appeals
994-2696



REGULAR SESSION OF THE BUILDING BOARD OF APPEALS OF THE
CITY OF ANN ARBOR – MARCH 12, 2008 – 1:30 P.M., 100 N. FIFTH AVE.,
ANN ARBOR, MI 48104 - SECOND FLOOR - COUNCIL CHAMBERS

MEETING CALLED TO ORDER

ROLL CALL

A. APPROVAL OF AGENDA

B. APPROVAL OF MINUTES

B-1 Draft Minutes of the Regular Session of February 13, 2008.

C. APPEALS & ACTION

C-1 2008-B-007 – 3333 Edgewood Drive

James Amrine & Constance Colthorp, owners of this property, are requesting a variance from Sections R305.1 of the 2003 Michigan Building Code.

The applicants are requesting a variance from Section R305.1 of the MRC that requires a 6 foot 0 inch ceiling height in a basement with habitable space, and allows beams/girders not less than 4 feet on center to project below a maximum of 6 inches.

C-2 2008-B-008 – 1595 Meadowside Drive

Craig Nader of Nader Carpentry, contractor for this property, is requesting a variance from Section R310.1 of the 2003 Michigan Residential Code.

The applicant is requesting a variance from Section R310.1 of the MRC that states: *"Basements with habitable space shall have at least one openable emergency escape and rescue opening. Where emergency escape and rescue openings are required, they shall have a sill height of not more than 44 inches above the floor."*

C-3 2008-B-009 – 309 South Main Street

Jay Walden, tenant of this property, is requesting a variance from Section 507 of the 2003 Michigan Mechanical Code.

The applicant is requesting a variance from Section 507 of the 2003 MMC requiring commercial kitchen hoods. (Sections 507.1, 507.2, 507.2.1 and 507.2.2)

C-4 2008-B-010 – 1127 Clair Circle

Robert Martin, contractor for this property, is requesting a variance from Sections R305.1 of the 2003 Michigan Residential Code.

The applicant is requesting a variance from Section R305.1 of the 2003 MRC that requires a 7 foot 0 inch ceiling height in a basement with habitable space and allows beams/girders not less than 4 feet on center to project below a maximum of 6 inches.

D. OLD BUSINESS –

D-1 800 North Main Street (2007-DBSC-001)

Final Show Cause Hearing

D-2 309 North Seventh Street (2007-DBSC-002)

Update - Letter and report of required inspections

E. NEW BUSINESS

F. REPORTS & COMMUNICATIONS

G. AUDIENCE PARTICIPATION – GENERAL

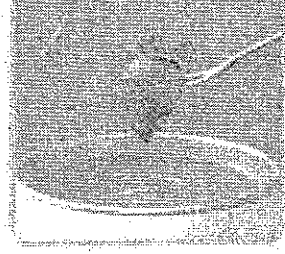
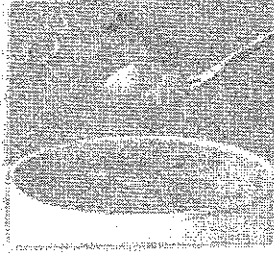
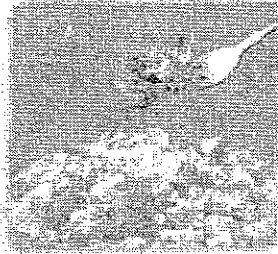
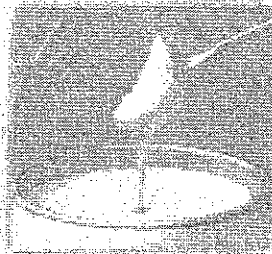
ADJOURNMENT

Persons with disabilities are encouraged to participate. Accommodations, including sign language interpreters, may be arranged by contacting Planning Development Services by telephone at 994-2675 or by written request addressed to Planning Development Services C/O Board of Appeals, 100 N. Fifth Ave., Ann Arbor, MI 48104, at least 24 hours in advance.

POSTED: 3/5/2008

How Your Melting Pot Experience Works...

At The Melting Pot, we make fondue fun and easy! The complete fondue experience is best served in four courses. Enjoy our Big Night Out, which includes creations by our chef that are available for a limited time, or create your own four-course experience. Getting started is as easy as 1, 2, 3, 4!



Big Night Out

Caribbean Cheese Fondue

Gouda and Gran Queso cheeses blended with fresh garlic and sweet and spicy Peppadew peppers topped off with scallions and a zest of fresh lime.

Tropical Salad

Crisp romaine and field greens, fresh tomatoes, mangos and hearts of palm with a light creamy citrus dressing and a touch of coconut encrusted cashews.

Featured Entrée Selections

Fondue Feast*

Filet Mignon Medallion
Jerk Seasoned Sirloin
Vanilla Rum Chicken
Marinated Pork Tenderloin
Zesty Peppered Shrimp
Butternut Squash Ravioli
Fresh Vegetables
\$78 per couple

Fondue Fusion*

Lobster Tail
Filet Mignon Medallion
Jerk Seasoned Sirloin
Vanilla Rum Chicken
Marinated Pork Tenderloin
Zesty Peppered Shrimp
Butternut Squash Ravioli
Fresh Vegetables
\$84 per couple

Lobster Indulgence*

Twin Lobster Tails
Jerk Seasoned Sirloin
Vanilla Rum Chicken
Marinated Pork Tenderloin
Zesty Peppered Shrimp
Butternut Squash Ravioli
Fresh Vegetables
\$88 per couple

Bananas Foster Chocolate Fondue

Silky, white chocolate swirled with bananas, brown sugar and a dash of cinnamon, flambéed tableside.

Feel free to substitute your favorite cheese fondue, salad or chocolate fondue for any of the above.

Entrée Cooking Styles

Choose one of the following to cook your entrée in tableside.

Coq au Vin

Flavors of fresh herbs, mushrooms, garlic, spices and burgundy wine.

\$5 per pot

(Complimentary with Big Night Out)

Court Bouillon

Homemade, seasoned vegetable broth.

Bourguignonne

European-style fondue in cholesterol-free canola oil.

Mojo Style

Caribbean-seasoned bouillon with distinctive flavors of fresh garlic with a citrus flair!

\$5 per pot

(Complimentary with Big Night Out)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



Specialty Drinks



Yin & Yang \$9

The perfect balance! Godiva White Chocolate Liqueur, Stolli Vanil vodka and ice cream topped with chocolate shavings.

Love Martini \$8

Love at first sip! Malibu rum, Peach Schnapps, cranberry juice and fresh strawberries.

Chocolate Fontini \$9

Fondue in a glass! Godiva Chocolate Liqueur, Kahlúa, Baileys Irish Cream and creamy Milk Chocolate.

Blackberry Margarita \$9

100% Agave, 110% delicious! 1800 Reposado Tequila with a hint of blackberries and fresh lime.

Strawberry Basil Lemonade \$8

Nothing like Mom used to make! Smirnoff Strawberry Twist vodka, fresh strawberries, basil and lemonade.

Pomegranate Cosmo \$8

Sweet and seductive! SKYY Citrus vodka, PAMA Pomegranate Liqueur and cranberry juice.

Big Apple Martini \$8

Bite into the big city with the big flavor of Stolli vodka infused with the flavor of sour apple.

Paradise Punch \$9

A taste of the tropics! Bacardi light rum and Myers's dark rum, Captain Morgan Spiced rum and Malibu rum with orange and pineapple juices.

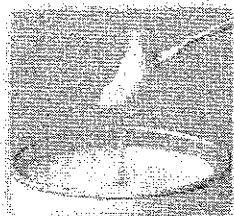
Wines By The Glass

Blush & White Wines

Chardonnay, Kendall-Jackson, "Vintner's Reserve", California, 2006	8
Chardonnay, Macrosteie, "Wildcat Mountain Vineyard", Cameros, California, 2005	17
Chardonnay, Steele, "Steele Cuvée", California, 2006 ..	12
Chardonnay, Unoaked, Tohu, Marlborough, NZ, 2006	9
Gewürztraminer, Fitz-Ritter Spätlese, Rheinpfalz, Germany, 2005	10
Pinot Grigio, Mezza Corona, Italy, 2006	7
Pinot Grigio, Santa Margherita, Italy, 2006	15
Riesling, Dr. Fischer, Ockfener Bockstein Spätlese, Mosel-Saar-Ruwer, Germany, 2005	12
Riesling, Jekel, Monterey, 2006	7
Riesling, Schmitt Söhne, Piesporter Michelsberg Spätlese, Germany, 2006	8
Sauvignon Blanc, Nobilo, New Zealand, 2007	9
White Blend, Sokol Blosser, Evolution, Oregon, NV	10
White Zinfandel, Beringer, California, 2006	5

Red Wines

Chianti, Banfi, Classico Reserva, Italy, 2004	9
Burgundy, Joseph Drouhin, Laforet, France, 2005	9
Cabernet Sauvignon, 14 Hands, California, 2005	9
Cabernet Sauvignon, Artesa, Napa Valley, California, 2004.....	11
Cabernet Sauvignon, Trinchero Estates, California, 2005 ..	8
Merlot, Rex Goliath, California, NV	7
Petite Sirah, Macchia, "Bodacious", California, 2005	10
Pinot Noir, Mirassou, California, 2006	8
Pinot Noir, Morgan, "Twelve Clones", California, 2006	14
Red Blend, Ridge, Cabernet Based, "Home Ranch", California, 2002	19
Red Blend, Menagé a Trois, California, 2006	8
Shiraz, McWilliam's, Hunter Valley, Australia, 2005	10
Shiraz, Torbreck, "Woodcutter's", Barossa Valley, Australia, 2006	12
Syrah, Clos Mimi, "Petite Rousse", Paso Robles, 2005	9
Zinfandel, 7 Deadly Zins, California, 2005	9
Zinfandel, Ridge, "Three Valleys", Sonoma, 2006	11



Cheese Fondue

Each cheese fondue includes fresh breads, vegetables and apples for dipping. Please choose one cheese fondue per cooktop at your table.

\$14 (serves 1-2) \$7 per additional person

Cheddar Cheese Fondue

Aged, medium-sharp Cheddar and Emmenthaler Swiss cheeses, lager beer, garlic and seasonings.

Fiesta Cheese Fondue

Cheddar cheese with the flavor of Mexican herbs, spices, jalapeño peppers and salsa. Served with crisp tortilla chips and made as spicy as you like.

Traditional Swiss Cheese Fondue

Grüyere and Emmenthaler Swiss cheeses, white wine, garlic, nutmeg, lemon and Kirschwasser.

Wisconsin Trio Cheese Fondue

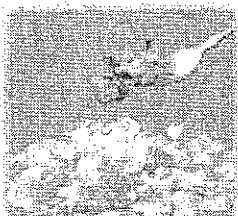
Fontina, Butterkäse and Buttermilk Bleu cheeses with white wine, scallions and a hint of sherry.

Spinach Artichoke Cheese Fondue

Fontina and Butterkäse cheeses, spinach, artichoke hearts and garlic.

Featured Cheese Fondue

Enjoy the seasonal cheese fondue showcased in our Big Night Out. Ask your server for pricing.



Salads

Enjoy one of our delicious salads each featuring one of The Melting Pot's homemade dressings.

\$5 per person

Spinach Mushroom Salad

Fresh spinach, baby Portobello mushrooms, red onion, chopped bacon and Roma tomatoes with a warm Burgundy Shallot Vinaigrette.

House Salad

Crisp greens, Roma tomatoes, cucumbers, eggs and Emmenthaler Swiss cheese, served with our sweet and tangy House Dressing.

Featured Salad

Enjoy the seasonal salad showcased in our Big Night Out. Ask your server for pricing.

Caesar Salad

Crisp romaine lettuce, Caesar dressing, shredded Parmesan cheese, crisp croutons and an added touch of Parmesan encrusted pine nuts.

California Salad

Mixed baby salad greens, Roma tomatoes, walnuts and Gorgonzola cheese, with Raspberry Black Walnut Vinaigrette Dressing.



Entrées for Two

Designed to be shared by two... your three-course fondue experience includes: cheese fondue, salad and one of the following entrées.

Signature Selection* \$54

Filet mignon, shrimp, teriyaki-marinated sirloin, boneless breast of chicken and fish fillet.

Pacific Rim* \$54

Teriyaki-marinated sirloin, white shrimp, marinated pork tenderloin, breast of duck, breast of chicken and potstickers.

Surf & Turf* \$75

Twin lobster tails, filet mignon medallions and Portobello mushrooms.

Individual Entrées

The French Quarter* \$19

Cajun-seasoned shrimp, filet mignon, breast of chicken and Andouille sausage.

Seafood Trio* \$19

White shrimp, scallops and fish fillet.

Shrimp & Sirloin* \$20

White shrimp and teriyaki-marinated sirloin.

Featured Breast of Chicken* \$18

A marinated breast of chicken showcased in our featured Big Night Out.

Breast of Chicken* \$16

Land & Sea* \$22

A collection of Balsamic-marinated sirloin, marinated breast of chicken and white shrimp.

The Vegetarian* \$16

Fresh vegetables, tofu, artichoke hearts, Portobello mushrooms and spinach and Gorgonzola ravioli.

Twin Lobster Tails* \$40

Teriyaki-Marinated Sirloin* \$18

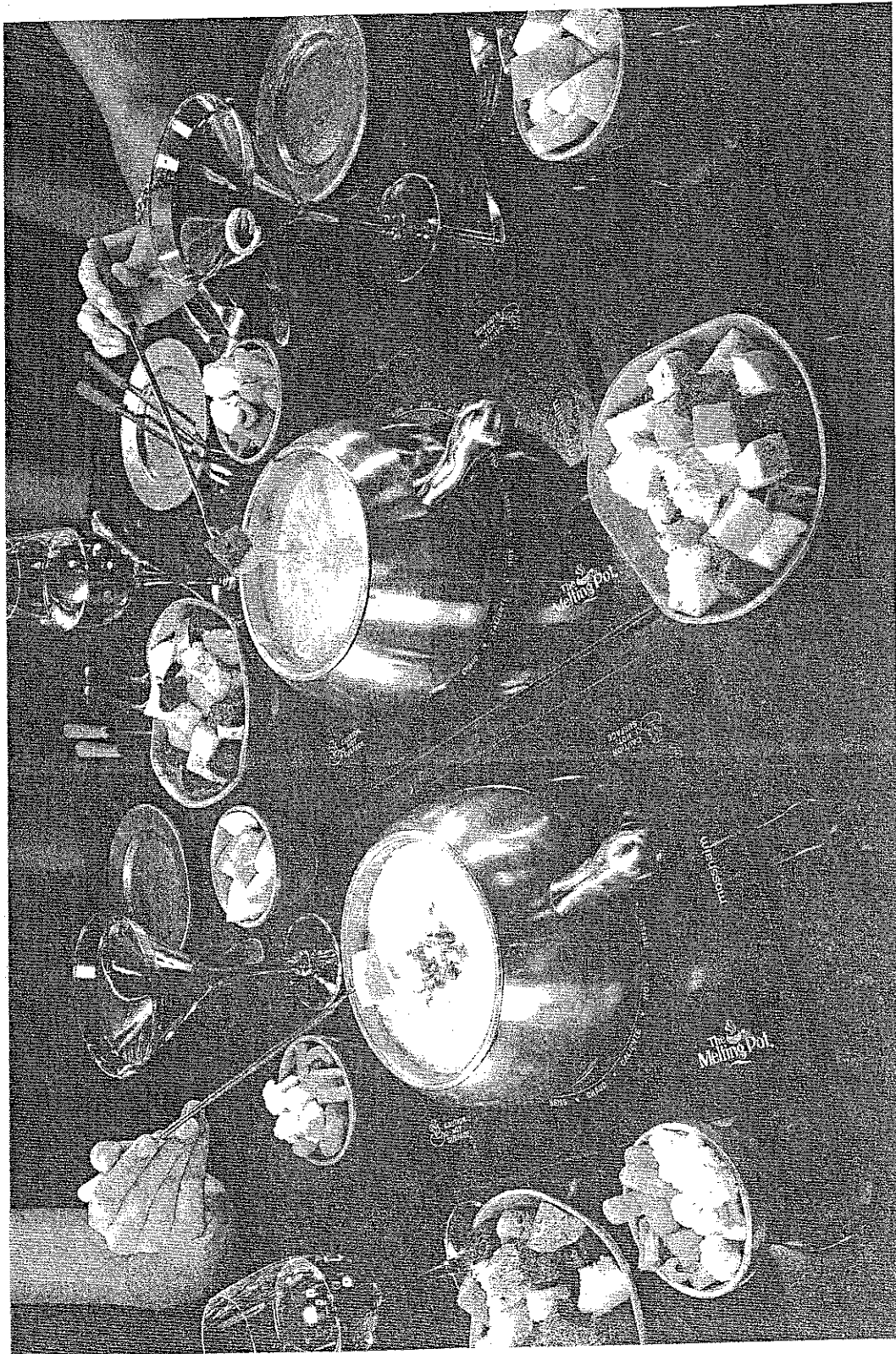
Filet Mignon Medallions* 6 oz. \$22
9 oz. \$29



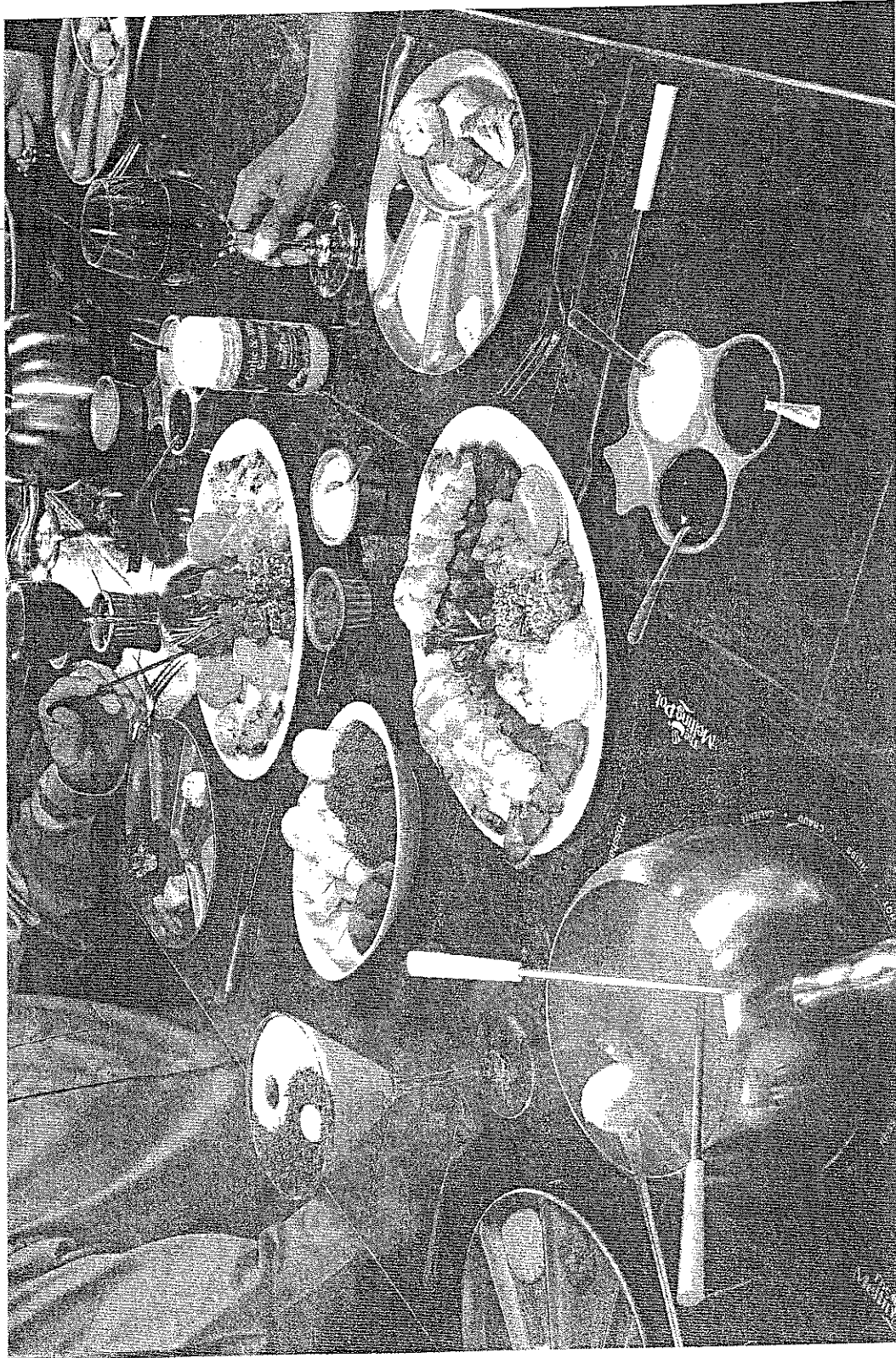
Chocolate Fondue Dessert

The perfect ending to this evening's culinary journey... our chocolate fondue desserts are so famous, they need their own menu!

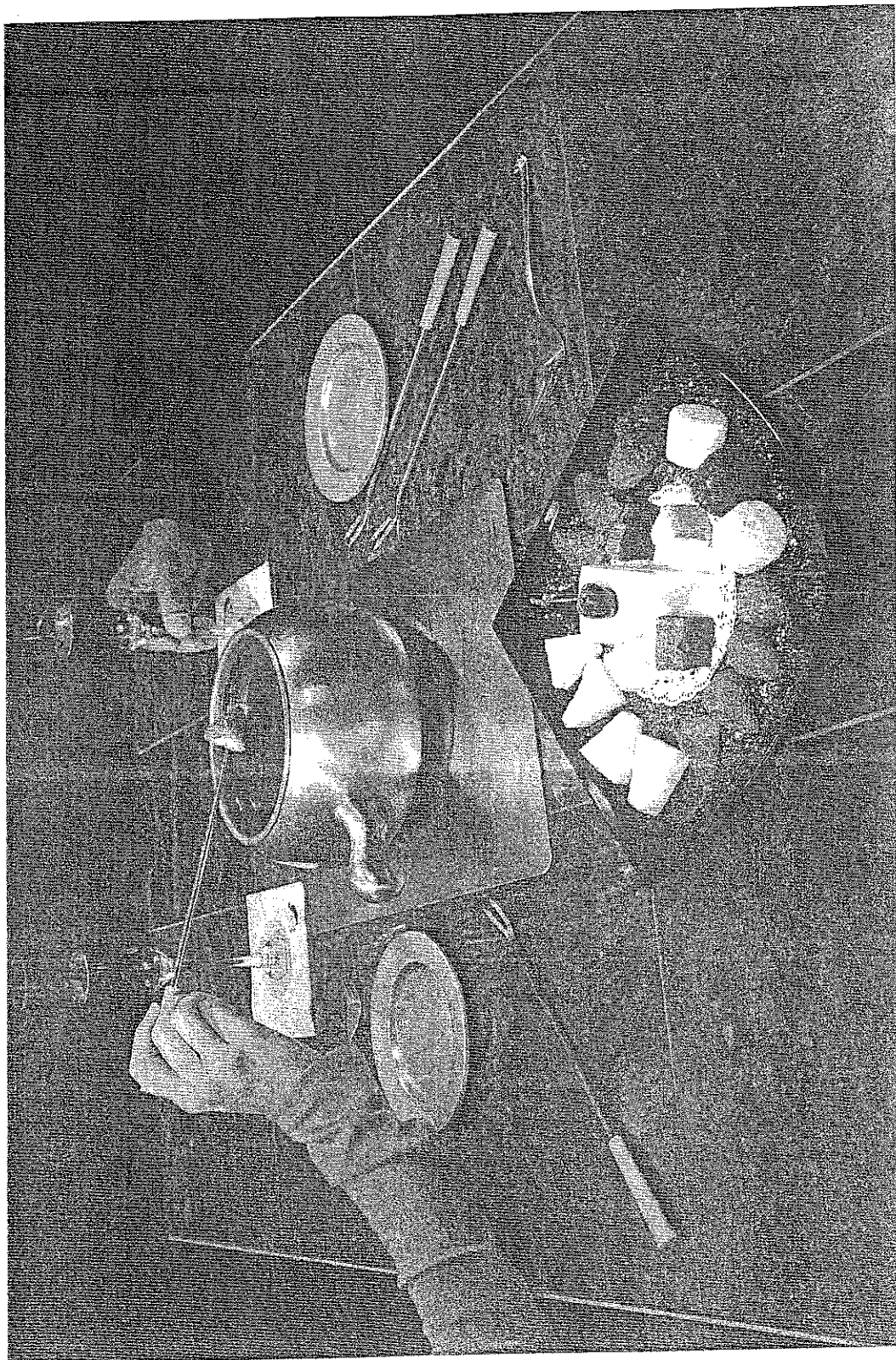
Your server will present our dessert menu to you.



Cheese Fondue



Entrée



Chocolate Fondue



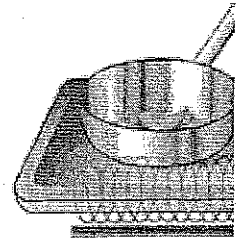
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Induction Cooking

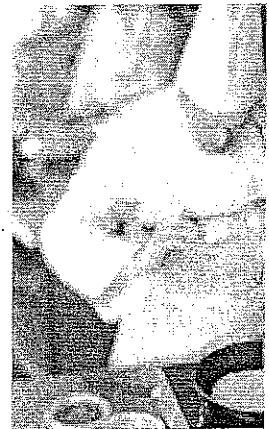
Induction uses electromagnetic energy to heat cookware made of magnetic material (steel, iron, nickel or various alloys). When the unit is turned on, the coils produce a high frequency alternating magnetic field, which ultimately flows through the cookware. Molecules in the cookware move back and forth rapidly, causing the cookware to become hot and cook the food.

The cooktop's glass-ceramic surface is unaffected by the magnetic field since it contains no magnetic material. The cooktop will remain much cooler to the touch than other cooking surfaces (say, a regular electric or gas range) as it is only warmed from direct contact with the hot pan, not actively heated itself.



Efficient

Induction cooking is extremely energy-efficient: 90% of the energy you spend on energy goes into the pot you want it - in the pan.





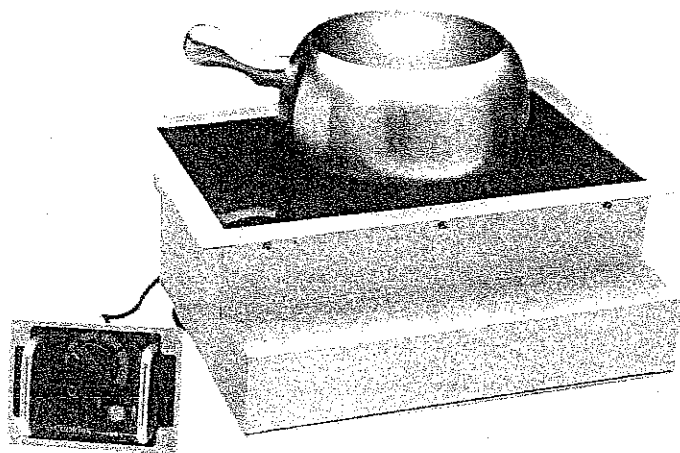
CookTek®
MagnaWave Systems

DROP-IN MELTING POT
MPD 1000

PRODUCT:

QTY:

ITEM #:



Standard Features:

- Drop-In countertop design with stainless steel edging, aluminum housing and control box, heavy duty electronic components, and high impact ceramic glass top designed for use in the commercial kitchen
- Adjustable rheostat control knob for ease of use and automatic power or temperature control
- SmartTemp™ Temperature allows for 22 precise temperature settings and 20 power cook settings
- Pan Maximizer feature achieves maximum heating of any induction compatible pan
- Microprocessor monitors vital components 120 times per second to check for overheating, power supply problems, and more. Cooktop shuts off and displays error codes enabling user to diagnose and fix minor problems
- LED display for precise user feedback
- Automatic pan detection allows for instant energy transmission to pan
- Automatic shut-off feature prohibits overheating
- Drop-In cooktops and control boxes manufactured and designed for easy installation
- Integral cooling fan keeps internal electronics cool
- One year limited warranty
- Made-in-the-USA
- NSF and Entela Listed

Specifications:

Shall be a CookTek drop-in induction cooktop, Model _____ with a total kW rating of 1. Unit shall be manufactured in the United States and constructed of an aluminum housing and control box, with a high impact ceramic glass top. Unit shall be equipped with a built-in SmartTemp™ microprocessor that performs precise temperature control, auto shut-off to prevent over-heating, self-diagnostics, and a pan maximizer feature that ensures maximum heating of any induction compatible pan. Unit shall have adjustable rheostat control with 20 power cook settings and 22 precise temperature settings. Unit shall have LED display located underneath the smooth top for precise user feedback. Unit shall operate on 120 volts 9 amps.

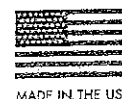
CookTek

810 West Washington Blvd.
Chicago, Illinois 60607 USA
www.cooktek.com

Tel: 1.312.563.9600 Fax: 1.312.432.6220

Toll Free: 1.888.COOKTEK (266-5835)

Toll Free Fax: 1.888.COOKFAX (266-5329)

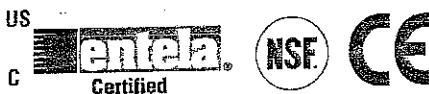



CookTek®
MagnaWave Systems

DROP-IN MELTING POT MPD 1000



DROP-IN MELTING POT
MPD 1000



SPECIFICATIONS

Model Number	MPD 1000
Power requirements	120V, 1PH
Power consumption	500W-1000W
Voltage	120V, 50/60Hz
Amperage	9 amps at 120V
Power range	500 - 1000W
Dimensions (Inches)	12.54L x 15.87W x 5.21H
(cm)	31.85L x 40.31W x 13.23H
Weight	16 lbs. / 7.3 kg
Packaged Weight	20lbs. lbs. / 9.1 kg
Packaged Dimensions (Inches)	21.0L x 19.0W x 9.0H
(cm)	52.70L x 47.60W x 22.90H
Cord length & Plug type	6 ft, NEMA 5-15P
Warranty	One year limited warranty against manufacturer defects
Cooling clearance	2" (5.1 cm) front, rear and sides 9" (15.3 cm) bottom

Note: Many local codes exist, and it is the Owner and Installer's responsibility to comply with those codes. It's CookTek's policy to continually improve its products, and we reserve the right to change or improve our specifications without notification.

CookTek
810 West Washington Blvd.
Chicago, Illinois 60607 USA
www.cooktek.com

Tel: 1.312.563.9600 Fax: 1.312.432.6220
Toll Free: 1.888.COOKTEK (266-5835)
Toll Free Fax: 1.888.COOKFAX (266-5329)



MADE IN THE U.S.



CookTek
MagnaWave Systems

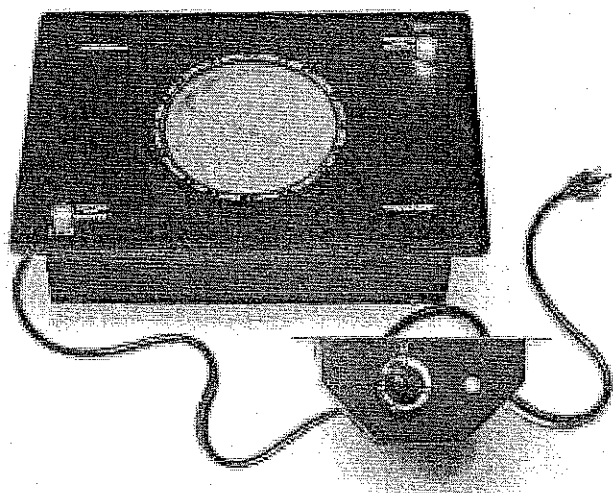
DROP-IN MELTING POT MPD 10000

mosshaim

taking technology to task

Item Number

The Commercial Series **S MiniPRO** Portable/Drop-In Stove Top **CVM-51100B**



Limited One-Year Warranty:

The Mosshaim Innovations stove tops are fully warranted from date of shipment for one year to be free from defects in material or workmanship. Any stove tops found to be defective in material or workmanship may be sent back to the company at customer's expense for repair or replacement.

This warranty does not extend to any stove tops which have been subjected to misuse, abuse, accident, negligence, exposure to the elements or chemicals, alteration or unauthorized repair.

THIS LIMITED WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES EXPRESSED OR IMPLIED, INCLUDED BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE. IN NO EVENT WILL THE COMPANY BE LIABLE FOR SPECIAL, INDIRECT OR CONSEQUENTIAL DAMAGES OR LOSS.

This New, Powerful, Compact,
Portable/Drop-In Stove Top is
Perfect for Any Mobile or
Remote Cooking Operation,
Including Room Service Carts,
Tables, Counters, Bars...

— anywhere space is at a
premium and a standard
15 Amp outlet is available.

There is nothing like the Mosshaim *MiniPRO* on the market. It features a state-of-the-art 1000W infrared burner under a tough, durable and yet beautiful ceramic glass surface. And with its unique drop-in design, detachable 15 Amp cord set, and under-the-surface, snap-in, remote-mounted control box, the *MiniPRO* gives you total flexibility!

The *MiniPRO* heats up to 700° F in seconds and like all Mosshaim burners, it cooks with residual heat, thereby saving you money in energy costs when compared with other electric burner technologies.

Please note: The length of the cord from the control module to the outlet is six feet (photograph shown has been modified for aesthetic purposes).

mosshaim

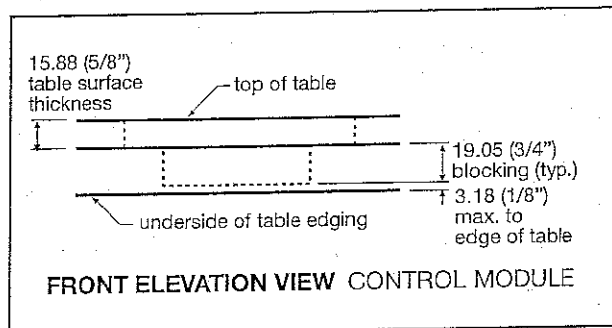
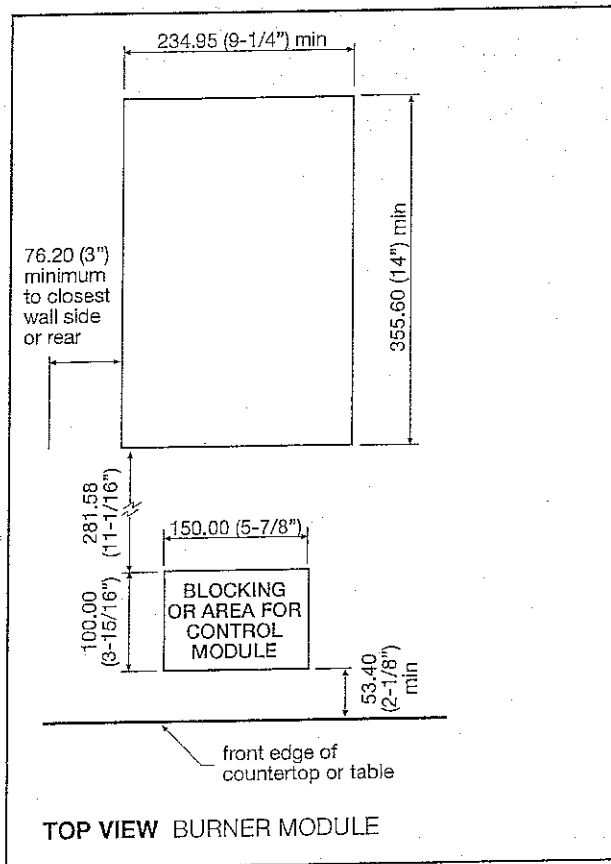
taking technology to task

Mosshaim Innovations, Inc.
772 Busch Court
Columbus, OH 43229
phone 614.985.3000
toll-free 888.995.7775
FAX 614.985.0703

www.mosshaim.com

specification approval

The Commercial SeriesS MiniPRO Portable/Drop-In Stove Top **CVM-51100B**



Dimensions

Surface: 10.75" x 15.50" (273.05 mm x 393.70 mm)
 Depth: 3.93" (100.00 mm)
 Height Above Counter: Flush Mounted or .3125" (7.20 mm)
 Burner Diameter: 6.50" (165.10 mm)
 Remote Mounted Control:
 4.00" x 5.90" (101.60 mm x 150.00mm)

Control Module Mounting Options

Under Table Only

Shipping Weights

Unpacked: 13 lbs. (5.9 kg)
 Packed: 15 lbs. (6.8 kg)

Clearances

Consult the Installation Guide
 Consult Local Building Codes For Ventilation Requirements
 Min. Clearance Above Stove Top Surface: 30" (762.00 mm)
 Min. Clearance Under Stove Top Housing: 3.50" (88.90 mm)

Utilities

15 Amp / 120 Volt Grounded Outlet

Bidding Specifications

- Counter-Top or Flush-Mounted One Piece Ceramic Glass Surface
- One 1000W Infrared Ribbon Burner/3500BTU
- Oscillating On-Off Burner Technology for Energy Savings
- Heated Diameter of Burner: 6.5" (165.10 mm)
- Cooking Surface Temperature Range: 80° F to over 700° F (29° C to 371° C)
- Two Residual Burner Heat Caution Lights on Ceramic Glass Surface
- Patented Heat Control Interior Design
- HOT Written in Four Languages Around Burner Circle
- Infinitely Variable Heat Control Dial on Remote Panel
- Power On Indicator Light on Remote Panel
- Recommended Cookware: ANY Flat-Bottomed Cookware Recommended For Stove Tops
- Quick Disconnect and Removal for Cleaning or Maintenance

Variations, accessories and options

CVM-51100BH SeriesS MiniPRO Hardwired version (no cord)

SJTO 15 Amp Removable Cordset 6'

CVC006 Mosshaim's Ceramic Glass Conditioner/7 oz (200 ml)
 Helps keep the vitro ceramic glass surface looking like new.

Special logo applications and housing designs have additional costs and are subject to UL and NSF testing.

Mosshaim Innovations, Inc. 772 Busch Court Columbus, OH 43229 www.mosshaim.com
 phone 614.985.3000 toll-free 888.995.7775 FAX 614.985.0703

3.0 DISCUSSION

The American National Standard (ANS) is a national voluntary consensus standard developed under the auspices of the American Society of Heating, Refrigerating and Air-Conditioning Engineers (ASHRAE). The requirements given in ANS/ASHRAE 62-2001 Appendix B, Guidance for the Establishment of Air Quality Criteria for the Indoor Environment reference the American Conference of Governmental Industrial Hygienists (ACGIH) Threshold Limit Values (TLVs). The ACGIH TLVs are updated annually in light of the constantly changing state of knowledge and they are to be used as guidelines or recommendations to control potential health hazards. The dose of the contaminant of concern is expressed as an eight hour time-weighted average (TWA) concentration. Regulations of OSHA are also TWAs in most cases. The TLVs refer to airborne concentrations of substances and represent conditions under which it is believed that nearly all workers may be repeatedly exposed day after day without adverse health effects. The 2001 ASHRAE standard states that:

"For contaminants where standards or guidelines have not been established, it has been customary to assume as a first guide that a concentration of 1/10 TLV would not produce complaints in a non-industrial population in residential, office, school, or other similar environments."

ASHRAE 62-2001 (Tables B1 through B4) does not specifically address the contaminants associated with food and cooking emissions, therefore the "divide by ten" guide is used. This guide is an attempt to give a sense of the concentration of concern where an indoor air standard for oil mist does not exist; a level of 0.5 milligrams per cubic meter (mg/cu.m) is derived as the "criteria value." The 0.5 mg/cu.m "criteria value" is also 1/10th of the OSHA permissible exposure limit (PEL) for oil mist as well as respirable particulates not otherwise specified. The source sampling conducted during an experimental maximum cooking load procedure at the laboratories of Pace on June 13, 2002 demonstrated that the particulate concentrations were below 1/10th of the ACGIH TLV and OSHA PEL levels. It would be expected that patron breathing zone concentrations would be significantly lower, since they would be sitting at a greater distance from the fondue pots. Also of note is that the OSHA limit is for respirable particulates having a 5 micron cut point which is lower than 10 micron cut point in the PM 10 sampling procedure. Since more particulates would be trapped with the PM 10 procedure than the OSHA respirable dust procedure, an additional safety factor for inhalation of particulates is obtained by comparing PM10 results to the OSHA respirable dust standard.

The ASHRAE and EPA standard for particulate (PM 10) of 0.15mg/cu.m. assumes a 24-hour averaging time, and the OSHA and ACGIH levels assume 8 hour averaging. Since the restaurant setting does not encompass a full 24 hour day operation, the worst case concentration of 0.32 mg/cu.m, was averaged



over a 24 hour period using six hours at this exposure and the remaining 18 hours in the 24 hour period were assumed to gradually decay to background, i.e., 0.074 mg/cu.m (non-smoking cooking environment sample result from May 96 study). The 24-hour PM 10 averaged in this manner was 0.1355 mg/cu. m, which is below the EPA and ASHRAE 24 hour guideline of 0.15 mg/cu.m for PM 10 particles referenced in ASHRAE 2001-Table 1.

Tables





4.0 CONCLUSIONS

The particulate loading determined from samples collected in May 1996 and June 2002 indicate that concentrations are below that which would be expected to cause health concerns based on Occupational Safety and Health Administration (OSHA) and American Conference for Governmental Industrial Hygienists (ACGIH) published exposure values for particulates and oil mist. Airborne levels were well below 1/10th the OSHA PELs and ACGIH TLVs.

The American Society for Heating Refrigeration and Air Conditioning Engineers (ASHRAE) 24-hour particulate standard of 0.150 mg/ cu.m, which references the National Primary Ambient-Air Quality Standards set by the U.S. EPA, likely also are being met in the Melting Pot Restaurants based on the source sample collected on June 13, 2002. The PM 10 source sample result was 0.135 mg/cu.m averaged over a 24 hour period. Compliance with good practice and the rationale on which the outdoor ventilation rates (per ASHRAE 62-2001 Table 2) are based should be able to handle the sources and continue to control particulate concentrations within restaurants to acceptable levels.

5.0 OTHER STANDARDS AND INTERPRETATIONS

If the ventilation rates indicated in Table 2 of ASHRAE 62-2001 are not met, then the Indoor Air Quality (IAQ) guidelines in ASHRAE Tables 1 and 3 must be met. Table 1 in ASHRAE 62-2001 references the National Primary Ambient-Air Quality Standards of the U.S. Environmental Protection Agency which is 0.150 mg/cu.m for particles (PM 10). The air sampling conducted in May 1996 at a Melting Pot Restaurant in Oakbrook Terrace, Illinois showed that all samples taken in smoking and non-smoking sections and the source sample collected at the table with fondue pots were below the ASHRAE particulate standard of 0.150 mg/cu.m. Also the PM 10 air sample collected on June 13, 2002 was below the ASHRAE particulate 24-hour standard. (Note that the sample collected on June 13, 2002 was a source sample, not an ambient sample and cannot be directly related to restaurant ambient air concentrations for PM 10. This type of sampling and correlation would have to occur in the actual restaurant environment. Ambient particulate concentrations (PM 10) would likely be much lower than the June 13, 2002 sample result.

ASHRAE does not currently provide guidance on prescriptive ventilation rate requirements for the patron section of smoking-permitted restaurants, however an addendum providing such guidance is in the approval process. Table 2, outdoor air requirement, of the ASHRAE standard 62-2001 is acceptable for only no smoking restaurants. Since Table 2 recommends 20 cfm outdoor air requirements for dining rooms and 30 cfm outdoor air requirement for bars and cocktail lounges it would be assumed that the outdoor air requirement will fall somewhere closer to the 30 cfm value. Compliance with the ASHRAE Standard 62-2001 is still possible by using the Indoor Air Quality Procedure rather than using the ventilation rate procedure, however Environmental Tobacco Smoke (ETS) may pose future concern when natural ventilation and infiltration are solely relied upon. The ASHRAE standard states that "sufficient ventilation shall be demonstrable." The standard applicable in the United States for common indoor air pollutants is 0.150 mg/cu. m. (in 24 hour period) for particulates (ASHRAE 62-2001 Table B-1). The World Health Organization (WHO) also has the same standard of 0.150 mg/cu.m. for tobacco smoke respirable particulate (passive smoking). The WHO standard is also referenced in Table B-4 of the 62-2001 ASHRAE standard.

The ACGIH also has a threshold limit value for respirable particulate of 3 mg/ cu. m., however this limit would not be truly comparable since the median cut point for the respirable particulate matter sampler is 4 microns per the International Organization for Standardization/European standardization Committee (ISO/CEN) protocol versus the 10 micron cut point used in the PM 10 sampling. The sample result obtained on June 13, 2002 still falls below $1/10^{\text{th}}$ this TWA level.

The Melting Pot Restaurants, Inc.
STS Project No. 1-32860-XH
July 12, 2002



The test results presented in this report are based on the data obtained from the air sample for the location, sampling date, and the operations described in this report. This report does not reflect any variation which may occur in the future due to change in volume, materials or process.

Location: Pace Analytical Services, Inc., Minneapolis, Minnesota
 Date: June 13, 2002

Sample No.	Location	Time	Air Volume	Measured Concentration (mg/m ³)	Results TWA 8-hour (mg/m ³) *	Results 24-hour ASHRAE Standard (mg/m ³) **	Contaminants	Published Exposure Limits (mg/m ³)		
1	Source sample collected 9.5 inches above fondue pot	10:20 – 1:59	436L	0.32	0.25	0.1355	Oil Mist	OSHA PEL	ACGIH TLV	ASHRAE PM10
							PM 10 Particulates	0.5	0.3	0.150

Explanations and Footnotes to Table 1

TWA = Time Weighted Average Concentration

PEL = OSHA Permissible Exposure Limit

TLV = American Conference of Governmental Industrial Hygienists (ACGIH) Threshold Limit Value 2002

ASHRAE = American Society of Heating, Refrigeration and Air-Conditioning Engineers Voluntary Consensus Standard for PM10

mg/m³ = Milligrams per cubic meter of air

PM10 = Particulate Matter < 10 microns

L = Liter

The OSHA standards are legally enforceable governmental regulations designed to prevent physiological injury or intolerable irritation to workers in industrial settings.

The ACGIH TLV recommendations are designed to provide similar protection to normal healthy workers in industrial settings, but are not legally enforceable. However, the TLVs are reviewed and updated annually.

* The 8-hour TWA result assumes 6-hour exposure at 0.32 mg/m³ and 2-hour exposure at a 0.074 mg/m³ background concentration to derive the 8-hour time weighted average according to the following formula:

$$C_1 \times \frac{T_1}{T_{\text{Total}}} + C_2 \times \frac{T_2}{T_{\text{Total}}}$$

Where: C = Concentration given in mg/m³

T = Total Time in Hours

$$\frac{0.92 + 0.148}{8\text{-hours}} = 0.25 \text{ mg/m}^3 \text{ TWA (8 hour)}$$

** The 24-hour ASHRAE PM10 result assumes a 6-hour exposure at 0.32 mg/m³ and 18-hours at a 0.074 mg/m³ background concentration to derive the 24-hour concentration averaging, using the same formula as noted above

$$\frac{1.92 + 1.33}{24\text{-hours}} = 0.1355 \text{ mg/m}^3 \text{ (24-hour)}$$

3.3.35.2 Limited-Combustible Material. Refers to a building construction material not complying with the definition of noncombustible material that, in the form in which it is used, has a potential heat value not exceeding 3500 Btu/lb (8141 kJ/kg), where tested in accordance with NFPA 259 and includes (1) materials having a structural base of noncombustible material, with a surfacing not exceeding a thickness of $\frac{1}{8}$ in. (3.2 mm) that has a flame spread index not greater than 50; and (2) materials, in the form and thickness used, other than as described in (1), having neither a flame spread index greater than 25 nor evidence of continued progressive combustion, and of such composition that surfaces that would be exposed by cutting through the material on any plane would have neither a flame spread index greater than 25 nor evidence of continued progressive combustion. [5000:3.3]

3.3.35.3* Noncombustible Material. A material not capable of supporting combustion.

3.3.36 Pitched. To be fixed or set at a desired angle or inclination.

3.3.37 Qualified. A competent and capable person or company that has met the requirements and training for a given field acceptable to the AHJ.

3.3.38 Recirculating Systems. Systems for control of smoke or grease-laden vapors from commercial cooking equipment that do not exhaust to the outside.

3.3.39 Removable. Capable of being transferred to another location with a limited application of effort and tools.

3.3.40 Replacement Air. Air deliberately brought into the structure, then specifically to the vicinity of either a combustion process or a mechanically or thermally forced exhausting device, to compensate for the vapor and/or gases being consumed or expelled.

3.3.41 Single Hazard Area. Where two or more hazards can be simultaneously involved in fire by reason of their proximity, as determined by the authority having jurisdiction.

3.3.42 Solid Cooking Fuel. Any solid, organic, consumable fuel such as briquettes, mesquite, hardwood, or charcoal.

3.3.43 Solvent. A substance (usually liquid) capable of dissolving or dispersing another substance; a chemical compound designed and used to convert solidified grease into a liquid or semi-liquid state in order to facilitate a cleaning operation.

3.3.44 Space.

3.3.44.1 Concealed Spaces. That portion(s) of a building behind walls, over suspended ceilings, in pipe chases, attics, and in whose size might normally range from 44.45 mm ($\frac{1}{4}$ in.) stud spaces to 2.44 m (8 ft) interstitial truss spaces and that might contain combustible materials such as building structural members, thermal and/or electrical insulation, and ducting.

3.3.44.2 Confined Space. A space whose volume is less than $1.42 \text{ m}^3 / 293 \text{ W}$ ($50 \text{ ft}^3 / 1000 \text{ Btu/hr}$) of the aggregate input rating of all appliances installed in that space. [211:3.3]

3.3.45 Spark Arrester. A device or method that minimizes the passage of airborne sparks and embers into a plenum, duct, and flue.

3.3.46 Thermal Recovery Unit. A device or series of devices whose purpose is to reclaim only the heat content of air, va-

pors, gases, or fluids that are being expelled through the exhaust system and to transfer the thermal energy so reclaimed to a location whereby a useful purpose can be served.

3.3.47* Trained. A person who has become proficient in performing a skill reliably and safely through instruction and practice/field experience acceptable to the AHJ.

3.3.48 Trap. A cuplike or U-shaped configuration located on the inside of a duct system component where liquids can accumulate.

Chapter 4 General Requirements

4.1 General.

4.1.1 Cooking equipment used in processes producing smoke or grease-laden vapors shall be equipped with an exhaust system that complies with all the equipment and performance requirements of this standard.

4.1.1.1* Cooking equipment that has been listed in accordance with UL 197 or an equivalent standard for reduced emissions shall not be required to be provided with an exhaust system.

4.1.1.2 The listing evaluation of cooking equipment covered by 4.1.1.1 shall demonstrate that the grease discharge at the exhaust duct of a test hood placed over the appliance shall not exceed 5 mg/m^3 when operated with a total airflow of 0.236 cubic meters per second (500 cfm).

The text of 4.1.1 has been revised by a tentative interim amendment (TIA). See page 1.

4.1.2 All such equipment and its performance shall be maintained in accordance with the requirements of this standard during all periods of operation of the cooking equipment.

4.1.3 The following equipment shall be kept in good working condition:

- (1) Cooking equipment
- (2) Hoods
- (3) Ducts (if applicable)
- (4) Fans
- (5) Fire-extinguishing systems
- (6) Special effluent or energy control equipment

4.1.3.1 Maintenance and repairs shall be performed on all components at intervals necessary to maintain these conditions.

4.1.4 All airflows shall be maintained.

4.1.5 The responsibility for inspection, maintenance, and cleanliness of the ventilation control and fire protection of the commercial cooking operations shall be the ultimate responsibility of the owner of the system provided that this responsibility has not been transferred in written form to a management company or other party.

4.1.6* All solid fuel cooking equipment shall comply with the requirements of Chapter 14.

4.1.7 Multi-tenant applications shall require the concerted cooperation of design, installation, operation, and maintenance responsibilities by tenants and by the building owner.

4.1.8 All interior surfaces of the exhaust system shall be accessible for cleaning and inspection purposes.

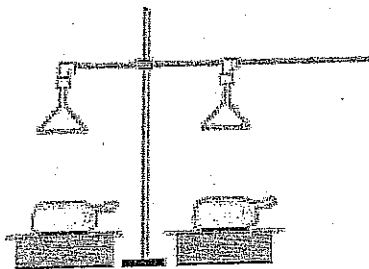
Pace Analytical
Field Services Division

Pace Analytical Services, Inc.
1700 Elm Street, Suite 200
Minneapolis, MN 55414

Phone: 612.607.1700
Fax: 612.607.6444

Comprehensive Emissions Test Report

Fondue Pot Oil Emissions
The Melting Pot Restaurants, Inc.
Minneapolis, Minnesota (Pace)
Organic Condensables
Off-gas Testing
June 13, 2002



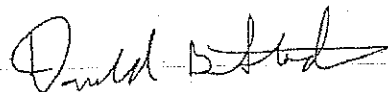
Prepared under contract with:

The Melting Pot
Restaurants, Inc.
Tampa, Florida

Prepared by:

Pace Analytical Services, Inc.
Minnesota Field Services
1700 Elm Street, Suite 200
Minneapolis, MN 55414

Client Coordinator: Bob Johnston
Pace Project No.: 0206-022



Donald B. Stock, QEP
General Manager

July 1, 2002

Exhibit 6
CCC-MECH 08-004

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Appendix B Laboratory Data and Reports

Appendix C Calculation Equations and Report Nomenclature

Appendix D Quality Assurance Data

Appendix E Test Plan and Test Correspondence

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C-1

D-1

F-1 ✓

Not included

Executive Summary

The Melting Pot Restaurants, Inc. contracted Pace Analytical Services, Inc. to perform organic condensable emissions engineering testing relative to fondue pots to evaluate oil volatilization from cooking. The experiment was set up and completed at the Pace Analytical laboratory located in Minneapolis, Minnesota. The experiment was performed on June 13, 2002. Results are summarized in the following table:

Test Results Summary

<u>Parameter</u>	<u>Run 1</u>	<u>Run 2</u>	<u>Run 3</u>	<u>Average</u>
Condensable Organics mg/scm	1.6	1.3	1.2	1.4

This test was performed to satisfy conditions set by the City of Irvine (California) relative to fire prevention and the question of exhaust hoods for each restaurant table. The action level specified by the City of Irvine is 5 mg/scm and these results are well below that value.

The experiment was designed to exceed what could be considered worst case conditions. The results shown are likely higher than what could be achieved in a normal restaurant setting since testing was performed for an above average number of oil pots, higher cooking frequency, less frequent filtering of the oil and a higher volume sampling train.

Introduction

Pace Analytical Services, Inc. personnel conducted condensable organic emission engineering testing over a simulated fondue table at the Pace Analytical facility located in Minneapolis, Minnesota. Testing was coordinated by D. Stock, J. Trowbridge and C. Norman of Pace Analytical's Field Services Division. Mike Maglin from The Melting Pot Restaurants, Inc. facilitated cooking and test patron orientation. Edie Hampson from STS Consultants was a third observer for the test. Testing was not witnessed by a representative of a regulatory agency. Testing consisted of three independent one-hour samplings for condensable by EPA Method 202 (40 CFR 51, Appendix M)

The objectives of this project were to quantify condensable organic (cooking oil) volatilization and compare it to a concentration value. These measurements were performed under controlled experimental conditions designed to maximize the concentration of oil vapors to simulate worst case conditions. The test was performed in a laboratory setting to better control environmental conditions and reduce the potential for external biases of the results. Ultimately the results will be used to evaluate appropriate venting needs relative to NFPA-96 standards.

Results are summarized in the next section followed by descriptions of the process under investigation and test methods. All supporting data are included in subsequent appendices.

Results Summary

Results of condensable organic determinations are summarized in Table 1. The concentration of condensable organics range between 1.2 and 1.6 mg/scm with an average of 1.4 mg/scm. The concentration limit specified by the City of Irvine is 5.0 mg/scm.

It should be noted that standard conditions in EPA source testing methods and indoor air quality methods is slightly different. Standard temperature for source measurements is 528°R or 68°F while standard temperature for IAQ measurements is 72°F. In this case, with results reported to two significant figures, the difference is not significant.

The Melting Pot Restaurants, Inc.

Minneapolis, Minnesota
Pace Project No. 0206-022

Table 1 EPA Method 202 Determinations Fondue Pot Experiment Test 1

Parameter	Run 1	Run 2	Run 3	Average
Date of Run	6/13/2002	6/13/2002	6/13/2002	6/13/2002
Time of Run	1010-1110	1131-1231	1247-1347	
Sample Duration (Minutes)	60	60	60	
Nominal Oil Temperature (°F)	350	350	350	400
Room Temperature (°F)	75	75	75	75
Ambient Moisture Content (%v/v)	1.7	1.6	2.2	1.8
Sample Volume (dscm)	1.27	1.26	1.18	
Total Constituent Collected (mg)				
Total Condensible Organics	2.1	1.7	1.4	1.7
Constituent Concentration				
mg/dscm				
Total Condensible Organics	1.6	1.3	1.2	1.4
mg/scm				
Total Condensible Organics	1.6	1.3	1.2	1.4

mg/dscm = milligrams per dry standard cubic meter
mg/scm = milligrams per standard cubic meter

Report Date: 7/1/02

Pace Analytical
Page 5

Process Description

The Melting Pot Restaurants, Inc. franchises restaurants throughout the United States of America (USA). Under normal circumstances, customers perform fondue style cooking at the dining table in The Melting Pot Restaurants. Four entrée cooking styles are offered. Three are water based (broth, bouillon) and the fourth is canola oil. Customers select entrées and cooking styles from the menu which are then brought to the dining table to be cooked. Normally, a mix of cooking styles are used at a single table. The dining experience can also include cheese fondue, salads and chocolate fondue deserts.

Only canola oil cooking is the subject of this experiment as water based cooking has no oil off gassing. This project is designed to measure potential organic vapor off gassing from restaurant cooking in fondue pots. Organic vapor (cooking oil) off gassing has two potential causes, evaporation and atomization from splattering. Excessive airborne cooking oils can potentially collect in building ventilation systems and other areas to, over time, create a fire hazard. Institutional kitchens are required to provide ventilation hoods that include fire suppression for cooking appliances that cause significant airborne oils. For the purpose of this test, a small test table was set-up in the Pace Analytical Services, Inc. laboratory facility in Minneapolis, Minnesota. Testing was performed over two pots with two "patrons" cooking fondue style in each pot. Oil filled fondue pots were heated on 950 watt heating elements (standard restaurant issue) to 350°F. A normal variety of foods was available to the "patrons" for cooking. These foods include beef, chicken, shrimp, cheese stuffed mushrooms and broccoli.

To capture fondue pot emissions, a specially designed sampling manifold was constructed and set over the pair of pots to collect gases in close proximity to the hot oil. The sampling manifold was connected directly to the collection train by means of a glass probe. The manifold and train configuration is shown in Figure 1. A detailed description of the sampling train is included in the Test Procedures Section.

Several provisions were applied to assimilate or exceed worst case conditions. These provision are outlined below:

Worst Case Condition

Two pots of oil
Two cooking cycles per hour
Six oil cooking cycles in 3.5 hours
Oil filtered after two cycles
Sampling apparatus right over pot

One-hour samples at maximum
oil release rate

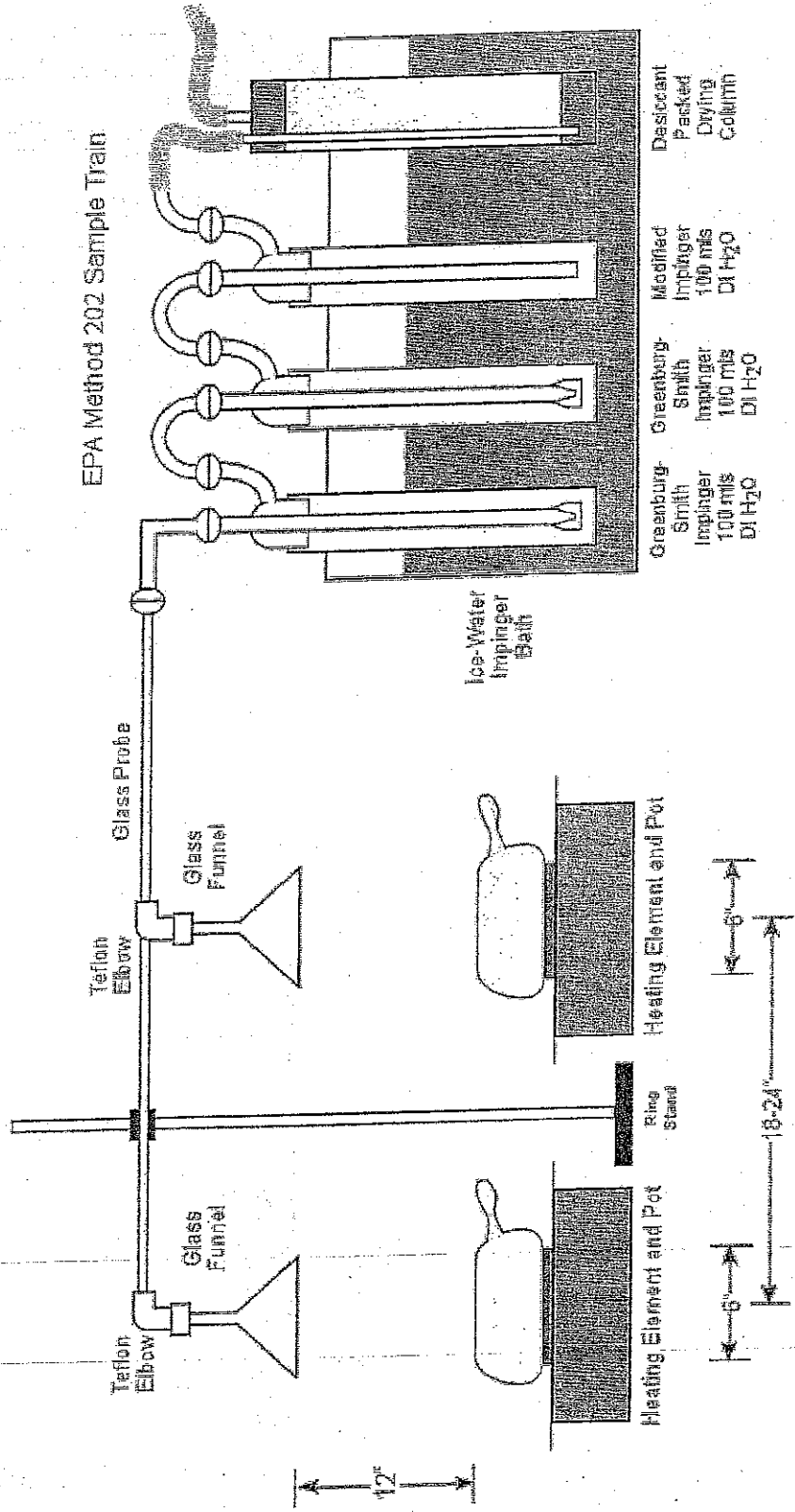
Normal Experience

One pot oil, one pot broth
One cooking cycle per hour
Two oil cooking cycles in 3.5 hours
Oil filter after each use
IAQ studies usually at breathing zone
Ventilation hoods suspended
higher over appliance
Eight-hour samples that include
significant down time (no cooking
oil release)

These combined provisions likely created elevated concentrations beyond that normally encountered in the restaurant setting. The provisions were applied for proactive evaluation of questions or concerns that could arise. The probability of all these conditions becoming coincidental in a restaurant is quite low.

The Melting Pot
Oil Vapor Emission Testing
Fondue Pot Cooking Release

Figure 1
Sampling Train Diagram
DBS \ 6/02



Test Procedures

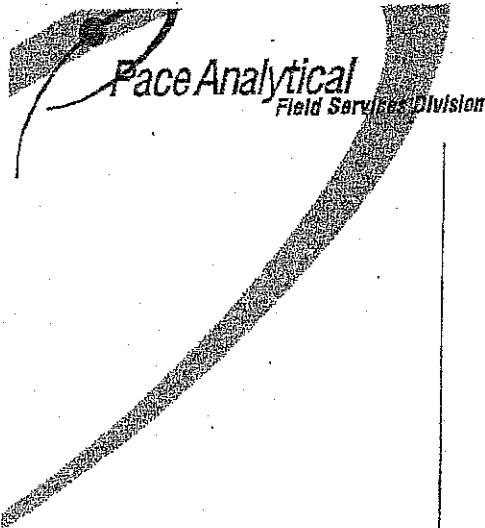
EPA Method 202 defines the procedures to measure condensable emissions from stationary sources. A sample gas stream is collected and transported through the glass sampling probe to the collection train consisting of a series of three glass impingers, each of which is prepared with 100 mls of deionized water, followed by desiccant packed drying column. The outlet of the last impinger (before the drying column) is temperature monitored and maintained at 68°F or less. Sample volume and sampling rates are set and monitored with an EPA Method 5 train which includes a pump, dry test meter, calibrated orifice, differential pressure gauges and temperature monitoring devices. Sample recovery and train clean up are performed after each run using procedures to ensure sample integrity and quantitative recovery. Details of condensable organic testing are outlined below.

Probe Material:	Borosilicate glass
Impinger Train Material:	Borosilicate glass
Impinger Reagents:	HPLC Grade deionized distilled water
Recovery Reagents:	Methylene Chloride
	HPLC Grade deionized distilled water
Control Train:	EPA Method 5
Analytical Technique:	Gravimetric

In this case, a pollution source emission testing method was specified for indoor air quality measurements. EPA Method 202 is designed to be used in conjunction with EPA Method 201A or EPA Method 5 for the determination of total particulate. Some slight modifications were necessary to meet the project data objectives. Isokinetic testing was not possible or necessary for this test since there was no moving gas stream and the target constituent was an aerosol. Inorganic residues, which is the second half of the Method 202 analysis, are not a concern for this project and were omitted.

The experiment, as displayed in Figure 1, is designed to capture and measure any cooking oil that is volatilized either from atomization (aerosol splattering) or evaporation from the fondue pots. The sampling train includes two inverted glass funnels to act as miniature hoods. These were situated over each operational pot. Teflon elbows and a tee connect the funnels to a single collection train as described above.

Sample recovery began at the Teflon elbows, excluding the funnels that were acting as hoods. EPA Method 202 sample recovery procedures include methylene chloride and water rinses. The target flow rate for the train was 22 lpm resulting in 11 lpm for each hood.

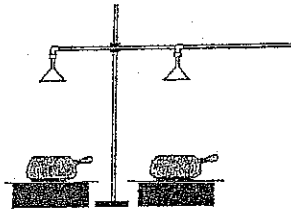


Pace Analytical Services, Inc.
1700 Elm Street, Suite 200
Minneapolis, MN 55414

Phone: 612.687.1700
Fax: 612.687.6444

Comprehensive Sampling Protocol

Fondue Pot Oil Emissions
The Melting Pot Restaurants, Inc.
Minneapolis, Minnesota (Pace)
Organic Condensables
Off-gas Testing
June 13, 2002



Prepared under contract with:

The Melting Pot
Restaurants, Inc.
Corporate Headquarters: Tampa, Florida

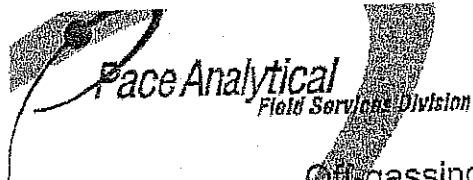
Prepared by:

Pace Analytical Services,
Inc.
Minnesota Field Services
1700 Elm Street, Suite 200
Minneapolis, MN 55414

Client Coordinator: Bob Johnston
Pace Project No.: 0206-022

Donald B. Stock, QEP
General Manager

June 10, 2002



Pace Analytical Services, Inc.
1700 Elm Street, Suite 200
Minneapolis, MN 55414

Phone: 612.607.1700
Fax: 612.607.6444

Off-gassing Emissions Test Plan

Date Prepared: June 10, 2002
Date Revised: No revisions to date.

Scheduled Test Date(s): June 13, 2002

General Information

Testing Performed For: The Melling Pot Restaurants, Inc.
8810 Twin Lakes Boulevard
Tampa, Florida 33614

Stationary Source

Project Contact: Bob Johnston
Phone Number: (813) 881-0055 ext. 101

Test Location: Pace Analytical Services, Inc.
1700 Elm Street
Suite 200
Minneapolis, Minnesota 55414

Reason(s) For Test: New Restaurant License/Permit Application
NFPA 96 (Fire Protection Code)

Testing Firm: Pace Analytical Services, Inc.
1700 Elm Street
Suite 200
Minneapolis, Minnesota 55414

Project Contact: Donald B. Stock, QEP
Phone Number: (612) 607-6370

Previous Test Plan Discussions and Correspondence:

None to date

Prepared by Pace Analytical for;
The Melling Pot Restaurants, Inc.
Page No. 1

Testing Requirements

Source No.	Source Identification	Test Constituent	Test Methods	Concentration Limit	Applicable Rule or Reg.
NA	Fondue Pots	Condensable Organics	EPA Method 202	6 mg/decm	NFPA 98 City of Irvine Interpretation

This project is designed to measure potential organic vapor off gassing from restaurant cooking in fondue pots. Organic vapor (cooking oil) off gassing has two potential causes, evaporation and atomization from splattering. Excessive airborne cooking oils can potentially collect in building ventilation systems and other areas to, over time, create a fire hazard. Institutional kitchens are required to provide ventilation hoods that include fire suppression for cooking appliances that cause significant airborne oils.

Process Description and Operating Conditions

Operating Conditions to be Tested: Single Condition, Normal Use, Two Pots

The Melting Pot Restaurants, Inc. franchises restaurants throughout the United States of America (USA). Under normal circumstances, customers at the dining table do fondue cooking in The Melting Pot Restaurants. Four entrée cooking styles are offered. Three are water based (broth, bouillon) and the fourth is canola oil. Only canola oil cooking is the subject of this experiment as water based cooking has no oil off gassing. For the purpose of this test, a small test table will be set-up in the Pace Analytical Services, Inc. laboratory facility in Minneapolis, Minnesota. Testing will be performed over two pots with two "patrons" cooking fondue style in each pot. Oil filled fondue pots will be heated on 950 watt heating elements as used in the restaurants to 350 to 375°F. A normal variety of foods will be available to the "patrons" for cooking. These foods include beef, chicken, shrimp and vegetables.

Process Monitoring Parameters			
Source No.	Process Parameter	Monitoring Method	Target Range
	Cooking Oil Temperature	Thermocouple	350-375°F
	Number of Patrons	Manual Log	8/Hour
	Foods Cooked	Patron Log	Normal Distribution
	Cooking Time	Manual Log	40 Minutes/Hour

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The Melting Pot Restaurants, Inc.
Page No. 2

Testing Methods

Parameter	Test Method	Reference	No. of Runs	Length of Run	Minimum Vol./Rate	Report Units	Detection Limit
Condensable Organic Particulate	EPA Method 202	40 CFR 51, Appendix M	3	60 Minutes	32 DSCF	mg/dscm	0.5 mg/dscm

In this case, a pollution source emission testing method is specified for indoor air quality measurements. Ultimately, the data is to be used to fire code evaluation. EPA Method 202 is designed to be used in conjunction with EPA Method 201A or EPA Method 5 for the determination of total particulate. Since the method is to be used outside its original intent, some slight modifications are necessary to meet the project's data objectives. The purpose of this test is to determine if and how much cooking oil is volatilized during the course of normal fondue cooking at the restaurant table. EPA Method 202 will quantify total organic Condensables which is assumed to be cooking oil. Isokinetic testing is not possible or necessary for this test since there is no moving gas stream and the target constituent will be an aerosol if present. Inorganic residues, which is the second half of the Method 202 analysis, are not a concern for this project and will be omitted.

The experiment, as displayed in Figure 1, is designed to capture and measure any cooking oil that is volatilized either from atomization (aerosol splattering) or evaporation from the fondue pots. The sampling train includes two inverted glass funnels to act as miniature hoods and will be situated over each operational pot. Teflon elbows and a tee will connect the funnels to a single collection train. A glass line will bring the sample gas stream to a series of three glass impingers, each prepared with 100 mls of distilled water. A desiccant packed drying column is placed in-line to protect metering components from moisture. Gas volumes are measured with a calibrated dry test gas meter and sample flow rate is regulated with a calibrated orifice and oil manometer.

Sample recovery will begin at the Teflon elbows, excluding the funnels that are acting as hoods. EPA Method 202 sample recovery procedures include methylene chloride and water rinses. The target flow rate for the train will be 20 to 25 lpm resulting in 10 to 12.5 lpm for each funnel. This should ensure collection of all aerosol cooking oil.

Testing will take place at the Pace Analytical Services, Inc. facility in Minneapolis, Minnesota. Sampling will be performed simultaneously over two fondue pots with a single sampling train. Test "patrons" will be scheduled two to a pot and two pairs served for each hour-long sample run. A third pot will be used to allow filtering of the oil during the test. At the start of the test, all three pots will be prepared with new oil. At the end of the first pair of test patron, one pot will be replaced with a new pot and the used oil will be filtered. The recycled pot will replace the remaining pot, which will then be filtered. Recycling of the pots in this manner will continue to end of sampling. Filtering of the oil usually occurs after

Prepared by Pace Analytical for:
The Melting Pot Restaurants, Inc.
Page No. 3

each set of customers. By simulating a table of four, cooking with two pots of oil and filtering half as often should represent an average worse case condition.

Other provisions have been made to try to extend the low-end precision of the method. For stack testing, concentration limits are usually much higher. Steps taken to increase the analytical sensitivity include: the use of certified analytical grade water (HPLC), lowering the "constant weight" specification from 0.5 mg to 0.2 mg difference between successive weighings, preparation of a train blank and dedicating glassware for the duration of the project.

Testing Schedule

Testing will be performed at the Pace Analytical facility on June 13, 2002. Patrons will be cycled through the project test runs as follows:

Run No.	Time	Test Groups	Test Pot
Run 1	10:00-10:30	Pair 1, Pair 2	Pot A, Pot B
	10:30-11:00	Pair 3, Pair 4	Pot C, Pot B
Run 2	11:10-11:40	Pair 5, Pair 6	Pot C, Pot A
	11:40-12:10	Pair 7, Pair 8	Pot B, Pot A
Run 3	12:20-12:50	Pair 9, Pair 10	Pot B, Pot C
	12:50-13:20	Pair 11, Pair 12	Pot A, Pot C

Test Report

A final test report will be compiled by Pace Analytical at the completion of testing. The report will be submitted to the client within 14 days of the last day of sampling. The client will be responsible for submitting report copies as required by regulatory agencies. The final test report will include the following information:

- Name and location of emission facility.
- Identification of emission unit.
- Date of tests.
- Name and address of testing company.
- Certification of project information (client signatures also required).
- Reasons and constituents for test.
- Names of observers and witnesses.
- Emission results expressed in the units of the emission limitation criteria.
- Process descriptions as provided by the client.
- Process rate information as provided by the client.
- Descriptions of maintenance activities as provided by the client.

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The Malting Pot Restaurants, Inc.
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- Discussions of problems or errors encountered.
- Sampling and analytical procedures.
- Analytical results of fuels or process samples as appropriate.
- Dimensioned drawing of sampling location.
- Copies of raw field data.
- Copies of laboratory analytical reports.
- Calculation equations.
- Sampling train calibration data
- Laboratory quality assurance information as appropriate
- Copy of this test plan and other pertinent pretest correspondence.

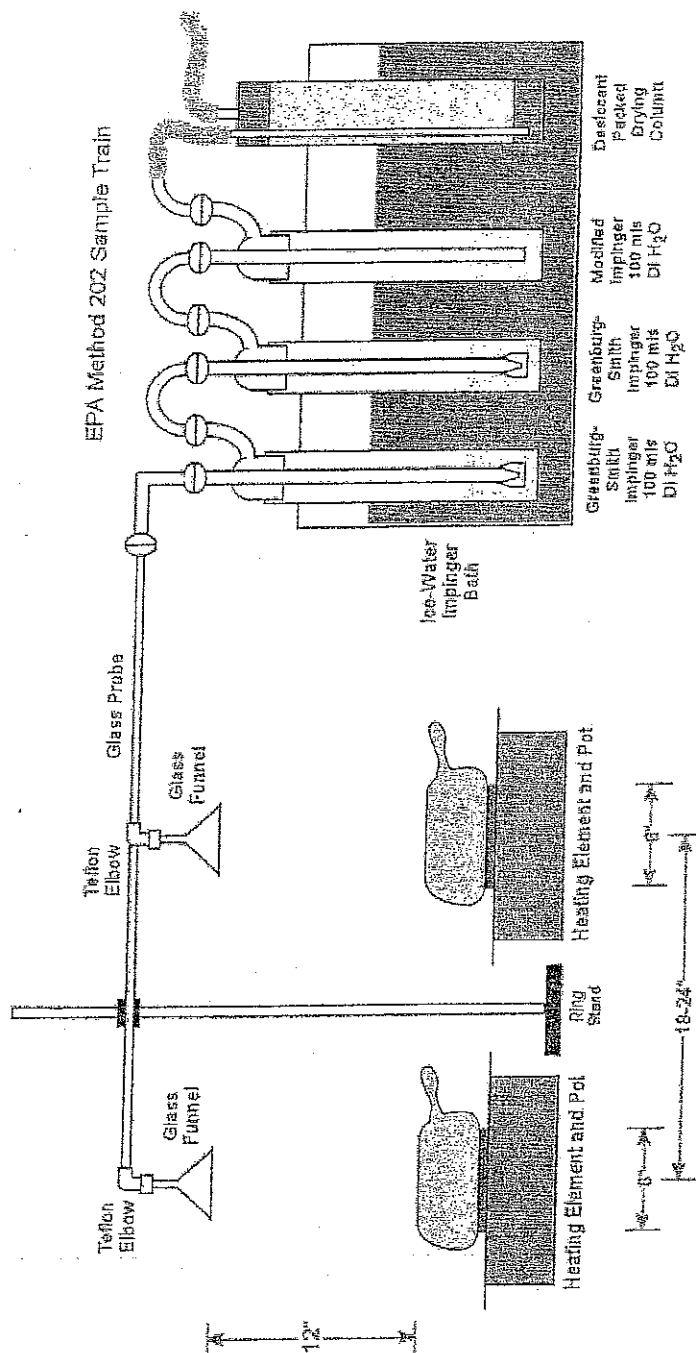
Attachments

Sampling Train Diagram

Prepared by Pace Analytical for
The Melling Pot Restaurants, Inc.
Page No. 5

Figure 1
Sampling Train Diagram
DBS 16/02

The Melting Pot
Oil Vapor Emission Testing
Fondue Pot Cooking Release



Prepared by Pace Analytical for
The Melting Pot Restaurants, Inc.
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STS CONSULTANTS

STS CONSULTANTS, LTD.

Air Quality Assessment Report

The Melting Restaurants, Inc.
8406-G Benjamin Road
Tampa, Florida 33634

STS Project No. 1-32860-XH
July 12, 2002



STS CONSULTANTS

750 Corporate Woods Parkway
Vernon Hills, Illinois 60061
847-279-2500 Phone
847-279-2510 Fax

July 12, 2002

Mr. Bob Johnston
The Melting Pot Restaurants, Inc.
8406-G Benjamin Road
Tampa, Florida 33634

RE: Fondue Pot Emissions -Air Quality Assessment Report - STS Project No. 1-32860-XH

Dear Mr. Johnston:

STS Consultants, Ltd. (STS) is pleased to provide our Air Quality Assessment Report for the Melting Pot Restaurants. STS appreciates this opportunity to be of service to you. Should you have any questions, please do not hesitate to contact us.

Yours, truly,

STS CONSULTANTS, LTD.

Edie Scala-Hampson
Edie Scala-Hampson, CIH, CHMM
Industrial Hygienist

Richard Berggreen
Richard Berggreen, C.P.G.
Principal Geologist





Table of Contents

1.0 PROJECT OVERVIEW	1
1.1 BACKGROUND INFORMATION	1
1.2 SCOPE OF WORK	1
2.0 METHODS	3
3.0 DISCUSSION	4
4.0 CONCLUSIONS	6
5.0 OTHER STANDARDS AND INTERPRETATIONS	7

ATTACHMENTS

Table 1-PM10 Results

ASHRAE 62-2001 Referenced Tables

The Melting Pot Restaurants, Inc.
STS Project No. 1-32860-XH
July 12, 2002

**AIR QUALITY ASSESSMENT
THE MELTING POT RESTAURANTS
TAMPA, FLORIDA**

1.0 PROJECT OVERVIEW

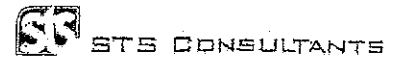
1.1 Background Information

At the request of the Melting Pot Restaurants, Inc., STS Consultants, Ltd. (STS) conducted a particulate air sampling survey per the PM10 collection procedure on June 13, 2002. This survey was a result of the ongoing efforts of the Melting Pot Restaurants to quantify fondue style cooking emissions and compare the results to regulatory and voluntary consensus guidelines. There is no single federal statute that directs any single government agency to regulate indoor air quality through comprehensive rule making. The BOCA code, as well as NFPA 96, does not state specific protocol. Therefore, the agencies which, on a limited basis, direct regulatory authority for indoor air quality are the U.S. Occupational Safety and Health Administration (OSHA), the National Institute for Occupational Safety and Health (NIOSH), and the Environmental Protection Agency (EPA). These agency guidelines and standards are used as our benchmarks in this report. Reference to voluntary consensus standards is also discussed in this report.

1.2 Scope of Work

The measurement of particulates in indoor air (PM10), referenced in EPA IP-10A was undertaken at the Pace Analytical Services, Inc. (Pace) offices in Minneapolis, Minnesota on June 13, 2002 where a test table was set-up for the purpose of monitoring fondue cooking emissions. Aerosol particles were sampled through the impactor to remove particles above the cut point of 10 μm in aerodynamic equivalent diameter. Particles smaller than the cut-point were collected on a pre-weighed 37 mm filter. The filter was analyzed gravimetrically per the NIOSH procedure 0500 for particle mass by NATLSCO, an American Industrial Hygiene accredited laboratory. A Gil-Air personal air sampling pump provided a 2 liter per minute airflow through the monitor which was positioned at 9.5 inches above the source of the generated cooking aerosols from a fondue pot during 3 hours and 39 minutes of cooking in canola oil. The pump was calibrated before and after the survey using a Bios calibrator to assure consistent flow rate. The monitored conditions can be assumed to be the worst case for exposure to cooking aerosols that would yield the maximum expected result due to positioning of the sampling train, the use of only canola oil in the fondue pots, less frequent filtering of oil in fondue pots, and continuous cooking in two pots for 3

The Melting Pot Restaurants, Inc.
STS Project No. 1-32860-XH
July 12, 2002

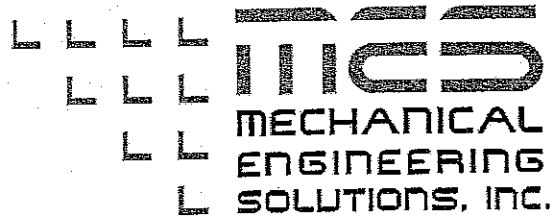


hours and 39 minutes. Melting Pot Restaurants report the use of cooking oil by approximately 30% of their restaurant patrons. Fondues can also consist of broth, cheese and chocolate. See results in Table 1.

2.0 METHODS

Two canola oil filled fondue pots were heated on 950 watt heating elements, as used in the Melting Pot Restaurants. A normal variety of foods were available for cooking by six groups of four persons each during the sampling period. These foods included beef, chicken, shrimp and vegetables with and without battered coatings. Cooking temperatures were maintained between 350 to 375 degrees F. The test methods called for two persons to cook per pot and one pot of oil to be filtered and reused after each four person cooking cycle. This recycling of one pot of oil for each new group of four continued to the end of the sampling period.

Tables



April 28, 2008

Jay Walden
Melting Pot Restaurants
8810 Twin Lakes Blvd
Tampa, FL 33614

RE: Melting Pot, Michigan

Subject: HVAC System Overview

Mr. Walden,

HVAC System Overview:

HVAC systems typically consist of rooftop packaged units, split system units, or self-contained air-conditioners. Heating for these systems is dependent upon the regional heating requirements and available utility services with cold climates (above Mason-Dixon) normally utilizing gas heating.

Supply air is ducted, via anti-microbial ductboard with an interior surface that is rigid (no exposed fiber) from the introduction of thermosetting resins which contains the anti-microbial substance. Supply air devices are typically located within communicating areas around dining clusters and the system returns are located over groups of dining clusters. The returns are filtered at the grill with a cleanable metal mesh filter rated for any moisture/grease removal through impingement on the metal media, even though there is little entrained oil/vapor.

A centrally located building/space exhaust system maintains a slightly negative building pressurization (-0.02" w.g.) and exhausts the excess ventilation air provided at each air-conditioning unit. The overall exhaust provides us with nearly 2.5 air-changes per hour, which assists in removing moisture and maintaining proper comfort conditions within the restaurant. Outside air quantity overall exceeds the minimum ASHRAE (American Society of Heating, Refrigeration, and Air-Conditioning Engineers) requirements according to Standard 62 "Ventilation for Acceptable Indoor Air Quality".

Thanks,

Mark E. Awmiller, PE
Principal



COMPANY OVERVIEW

ORGANIZATIONAL CAPABILITIES

From IAQ Screen Test Kits to mold remediation, our professional staff of industrial hygienists, microbiologists, mechanical engineers, medical doctors and building scientists can help you to identify and take action against any indoor pollutants -- or advise you on how to prevent new ones from forming.

Environmental Diagnostics Laboratory: Microbiology Lab

- Mycology: Molds, Yeasts, Thermophilic
- Bacteriology: Aerobic, Anaerobic, Thermophilic
- Legionella: Culture, Fluorescent Antibody
- Microscopy: Bright field, Fluorescent, Phase Contrast
- Chemistry
- Gravimetric Analysis
- Allergen: Polyclonal and Monoclonal based Immunoassay: Dustmite (Der p 1, Der f 1, Mite Group 2), Cockroach (Bla g 2), Cat (Feld 1)
- AIHA Accredited #102795



Building Sciences: Forensic Building Evaluations

- Microbiologists
- Industrial Hygienists
- Building Scientists
- Professional Engineers
- Public Health Specialists



Building Health Check: IEQ Evaluations

- Testing services of indoor environments
- Economical evaluations



Environmental Project Management:

- Senior Project Managers (PM) with IAQ experience
- Project Managers work synergistically with Client, Architect, Consulting Engineer and Mechanical Contractor to successfully resolve indoor air quality issues

Building/HVAC Remediation: Professional HVAC/Mold Remedial Services

- Over 350 million square feet of experience
- Mechanically Licenced - State of Florida - CAC057992
- Environmentally Trained Personnel
- OSHA Health & Safety Trained
- NADCA Certified



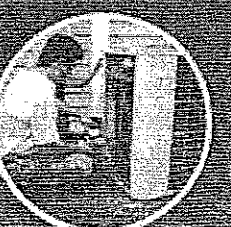
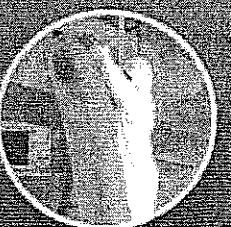
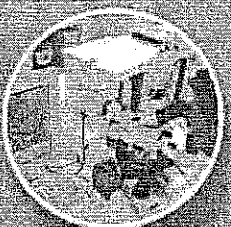
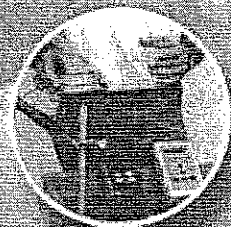
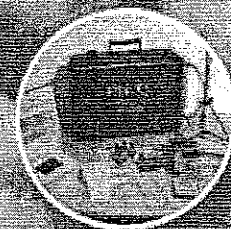
Environmental/HVAC Maintenance:

- HVAC Trained Environmental Technicians
- Proactive IAQ Development Programs
- Predictive Maintenance Programs (PMP)



4911 Creekside Drive, Suite C, Clearwater, FL 33760-4026
Ph: 727-572-4550 Fax: 727-572-5859

For more information about our interdisciplinary indoor environmental services, call us toll-free at 1.800.422.7873 or visit our web site. www.pureaircontrols.com





PUREAIR
CONTROL SERVICES INC.
Mechanical Division
U.S. Energy Services
License No. CAC057992

SALES ORDER FORM

Project Information:

Date Needed:	
Time:	
Quote #:	BHC-2410

Client Information:

Client Name: The Melting Pot		
Street Address: 8810 Twin Lakes Blvd.		
City: Tampa	State: FL	Zip: 33614
Phone: 813-425-6220	Fax:	
Requested By & Title: Jay Walden, VP of Construction & Design		
E-Mail: jayw@meltingpot.com		

Project Information:

Project Name: The Melting Pot, Store #		
Street Address:		
City: Ann Arbor	State: MI	Zip:
Phone: 813-425-6220	Fax:	
Contact: Jay Walden		

Comments:

The Melting Pot restaurant average size is 5,000 sq. ft. and has 5 AHU's (split) approximately 5 tons per 1,000 sq. ft. Mr. Walden indicated that this facility needs the ductwork evaluation for both mold and possible grease. The fondue restaurant creates steam at each table and a determination is needed to see if moisture has entered into the ductwork. A Building Health Check™ has been recommended to determine baseline IEQ conditions. Three (3) representative interior locations will be evaluated along with one (1) outdoor as a baseline for comparison purposes.



Quantity:	Description:	Unit Price:	Price Extension:
1	Building Health-Check™ Includes:		
4	Aerobiology (Air-O-Cells)		
4	Bio-Scan™ Surface Microscopy (Slides)		
4	Particle Scan – (0.3-5.0u)		
4	Temperature and Relative Humidity Datalogging Analysis		
2	Bacteria / Fungi (Bulk or Swab)		
4	AHU Hygiene Assessment (Ductwork and Supply)		
10-15	Digital Photos		
1	Final Diagnostic Report		
	Total:		\$4,250.00

Options:	Description:	Authorization:	Price Extension:
Option 1:	24-Hour TAT (Preliminary Report) – Add \$300.00 to total price. Note: Some samples need to culture for 10-14 days in order to provide accurate results. The 24 TAT only applies to Aerobiology and not to Bio-Aerosols (due to culture). Preliminary laboratory only report will be provided within 24 hours from the time the laboratory receives the samples.		

Pure Air Control Services

Account Executive: Mr. Alan Wozniak, CIAQP President/CEO
Accounting Department:

Date: 4/21/08
Date:

The Building Health-Check™ utilizes baseline assays to screen the indoor environment. The Final Laboratory Report is designed as a preliminary screening for potential indoor environmental issues. Depending on the field inspection and laboratory assays, a more comprehensive study may be recommended. Pure Air Control Services is not responsible for repairs due to minimal invasive interstitial wall cavity inspection. Repairs to be performed by customer.

Customer Signature: _____

Date: _____

Total w/
Options:

Method of Payment:

TERMS:

Visa #:
MasterCard #:
Exp. Date:
V-Code:
(3 digit code on back)
Cash / Check #:
P.O. #:
Net:

Offices in:

Atlanta, GA * Alexandria, VA * Houston, TX * West Palm Beach, FL

Corporate Office:

4911 Creekside Drive, Suite C, Clearwater, FL 33760

Phone: 1-800-422-7873 Fax: 1-727-572-5859 E-Mail: jaq@pureaircontrols.com Web Site: www.pureaircontrols.com
COMMERCIAL / MARKETING DEPT. Ext. 804 RESIDENTIAL Ext. 401 BUILDING SCIENCES Ext. 802 EDLAB Ext. 302



STATE OF MICHIGAN

JENNIFER M. GRANHOLM
GOVERNOR

DEPARTMENT OF LABOR AND ECONOMIC GROWTH
LANSING

KEITH W. COOLEY
DIRECTOR

October 25, 2007

M-07-30

TO: Members of the Board of Mechanical Rules
FROM: Tennison B. Barry, Chief, Mechanical Division
SUBJECT: Background Information

APPLICANT REPRESENTATIVE:

Reginald T. McKinney

PROJECT:

Report of Administrative Law Judge

AUTHORITY:

The Forbes Mechanical Contractors Act of 1984 as Amended, being Act 192 of the Michigan Compiled Laws.

REQUEST:

Staff requests that the Board of Mechanical Rules modify the recommendation of the Administrative Law Judge. This request is based on information obtained after the Administrative action.

APPLICABLE RULE:

R 338.903a of the Board of Mechanical Rules License Examination Procedures

RECOMMENDATION:

It is recommended that no action is taken against Mr. McKinney's Mechanical Contractor License.



JENNIFER M. GRANHOLM
GOVERNOR

STATE OF MICHIGAN
DEPARTMENT OF LABOR & ECONOMIC GROWTH
LANSING

KEITH W. COOLEY
DIRECTOR

April 22, 2008

Mr. Reginald T. McKinney
210 South Second St.
Saginaw, MI 48607

Dear Mr. McKinney:

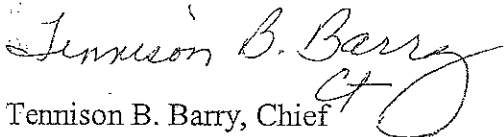
On May 14, 2008, the Board of Mechanical Rules will take action on the report and recommendation of the Administrative Law Judge regarding your Mechanical Contractor License that has been tabled on November 14, 2007, January 23, 2008 and March 19, 2008.

If you would like input on this action, you should be present at the Okemos Office Building, 2501 Woodlake Circle, Okemos, Michigan at 9:00 a.m. in Conference Room 3.

The meeting site is accessible, including handicapped parking. Individuals attending the meeting are requested to refrain from using heavily scented personal care products, in order to enhance accessibility for everyone. People with disabilities requiring additional accommodations in order to participate in the meeting should contact the Mechanical Division at 517/241-9325 at least (10) working days before the event.

If I can be of further assistance, you may contact me.

Sincerely,



Tennison B. Barry, Chief
Mechanical Division

TBB/cct

Providing for Michigan's Safety in the Built Environment

BUREAU OF CONSTRUCTION CODES
P.O. BOX 30254 • LANSING, MICHIGAN 48909
Telephone (517) 241-9302 • Fax (517) 241-9570
www.michigan.gov

REGGIE & SON**HEATING AND AIR CONDITIONING**

Residential • Commercial • Licensed • Insured

210 South Second Street • Saginaw, MI 48607

Phone: (989) 755-5735 • Fax: (989) 755-1990

Service:

Shon: (989) 239-3565

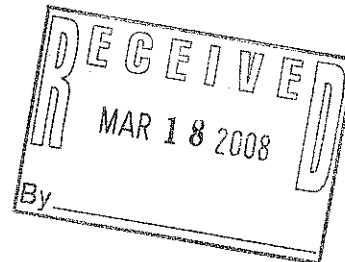
Sales:

Reggie: (989) 239-1055

Date:

3-13-08

To:

ANNIE P. WRIGHT
3790 SNOW BERRY
BRIDGEPORT MT 48722

Dear Miss WRIGHT.

THIS is my 3RD
LETTER to you
we need to get the
minor repairs done
you wanted your phone
number I don't know
2391055 my NO
had to contact you
OR call INSPECTOR so I can get it
Reggie McKinney
Sincerely,

**U.S. Postal Service™
CERTIFIED MAIL™ RECEIPT**
(Domestic Mail Only; No Insurance Coverage Provided)

For delivery information visit our website at www.usps.com

BRIDGEPORT MI 48722

Postage	\$0.41	0702	Postmark Here
Certified Fee	\$2.65	01	
Return Receipt Fee (Endorsement Required)	\$2.15		
Restricted Delivery Fee (Endorsement Required)	\$0.00		
Total Postage & Fees	\$5.21	03/15/2008	

Sent To: ANNIE P. WRIGHT
Street, Apt. No.,
or PO Box No. 3790 SNOW BERRY
City, State ZIP+4
BRIDGEPORT MT 48722

PS Form 3800, August 2006 See Reverse for Instructions

7468 8096 0000 0512 9002

MESC #1347937
FEDERAL I.D. #383053881
STATE LICENSE #71-09737

Total: _____
Deposit: _____
Balance: _____



JENNIFER M. GRANHOLM
GOVERNOR

STATE OF MICHIGAN
DEPARTMENT OF LABOR & ECONOMIC GROWTH
LANSING

KEITH W. COOLEY
DIRECTOR

March 21, 2008

Mr. Reginald T. McKinney
210 South Second St.
Saginaw, MI 48607

Dear Mr. McKinney:

On March 19, 2008, the Board of Mechanical Rules left tabled the licensing action against your Mechanical Contractor License.

The Board **will make a decision** regarding licensing action at their May 14, 2008 meeting.

If you have any questions, you may contact the Mechanical Division at (517) 241-9325.

Sincerely,

Tennison B. Barry
Tennison B. Barry, Chief
Mechanical Division

Providing for Michigan's Safety in the Built Environment

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JENNIFER M. GRANHOLM
GOVERNOR

STATE OF MICHIGAN
DEPARTMENT OF LABOR & ECONOMIC GROWTH
LANSING

KEITH W. COOLEY
DIRECTOR

January 8, 2008

Mr. Reginald T. McKinney
210 South Second St.
Saginaw, MI 48607

Dear Mr. McKinney:

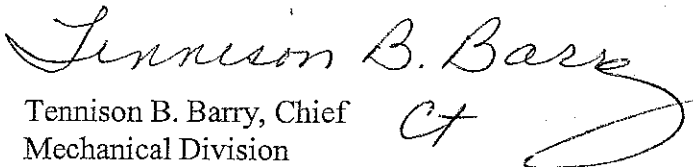
On January 23, 2008, the Board of Mechanical Rules will take action on the report and recommendation of the Administrative Law Judge regarding your Mechanical Contractor License that was tabled at their meeting on November 14, 2007.

If you would like input on this action, you should be present at the Okemos Office Building, 2501 Woodlake Circle, Okemos, Michigan at 9:00 a.m. in Conference Room 3.

The meeting site is accessible, including handicapped parking. Individuals attending the meeting are requested to refrain from using heavily scented personal care products, in order to enhance accessibility for everyone. People with disabilities requiring additional accommodations in order to participate in the meeting should contact the Mechanical Division at 517/241-9325 at least (10) working days before the event.

If I can be of further assistance, you may contact me.

Sincerely,


Tennison B. Barry, Chief
Mechanical Division

TBB/cct

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JENNIFER M. GRANHOLM
GOVERNOR

STATE OF MICHIGAN
DEPARTMENT OF LABOR & ECONOMIC GROWTH
LANSING

KEITH W. COOLEY
DIRECTOR

November 26, 2007

Mr. Reginald T. McKinney
210 South Second St.
Saginaw, MI 48607

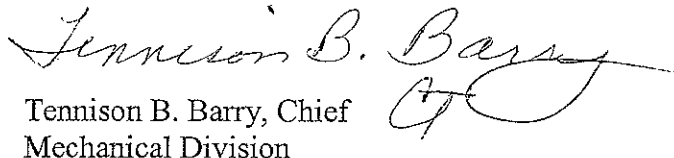
Dear Mr. McKinney:

On November 14, 2007, the Board of Mechanical Rules delayed taking licensing action against your Mechanical Contractor License to allow violations to be corrected.

The Board will make a decision regarding licensing action at their January 23, 2008 meeting.

If you have any questions, you may contact the Mechanical Division at (517) 241-9325.

Sincerely,


Tennison B. Barry, Chief
Mechanical Division

Providing for Michigan's Safety in the Built Environment

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Telephone (517) 241-9302 • Fax (517) 241-9570
www.michigan.gov



JENNIFER M. GRANHOLM
GOVERNOR

STATE OF MICHIGAN
DEPARTMENT OF LABOR & ECONOMIC GROWTH
LANSING

KEITH W. COOLEY
DIRECTOR

October 25, 2007

Mr. Reginald T. McKinney
210 South Second St.
Saginaw, MI 48607

Dear Mr. McKinney:

On November 14, 2007 the Board of Mechanical Rules will take action on the report and recommendation of the Administrative Law Judge regarding your Mechanical Contractor License.

The meeting will be at the Okemos Office Building, 2501 Woodlake Circle, Okemos, Michigan at 9:00 a.m. in Conference Room 3.

The meeting site is accessible, including handicapped parking. Individuals attending the meeting are requested to refrain from using heavily scented personal care products, in order to enhance accessibility for everyone. People with disabilities requiring additional accommodations in order to participate in the meeting should contact the Mechanical Division at 517/241-9325 at least (10) working days before the event.

If I can be of further assistance, you may contact me.

Sincerely,

Tennison B. Barry
Tennison B. Barry, Chief
Mechanical Division

TBB/cct

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**STATE OF MICHIGAN
STATE OFFICE OF ADMINISTRATIVE HEARINGS AND RULES**

In the matter of	Docket No.	2007-292
Bureau of Construction Codes, Petitioner	Agency No.	06-0621-M
v	Agency:	Bureau of Construction Codes
Reginald T. McKinney D/b/a Reggie & Son Heating & Air Conditioning Mechanical Contractor License No. 71-09737, Respondent	Case Type:	Sanction Revocation

Issued and entered
this 18th day of September 2007
by J. Andre Friedlis
Administrative Law Judge

REPORT OF THE ADMINISTRATIVE LAW JUDGE

PROCEDURAL HISTORY

This is a proceeding held pursuant to Sections 11(1) of 1984 PA 192, as amended, the Forbes Mechanical Contractors Act (Act 192), MCL 338.981 and Section 92 of 1969 PA 306, as amended, the Administrative Procedures Act (APA), MCL 24.292.

The purpose of this review is to consider the Petitioner's proposal "for the imposition of penalties and remedies provided in the State Construction Code Act, and in the Mechanical Contractors Act, including imposition of a civil fine pursuant to the State Construction Code Act and suspension, denial or revocation of [Respondent's] mechanical contractors license, and restitution pursuant to the Mechanical Contractors Act." See Petitioner's November 21, 2006, Notice of Intent, page 5.

FINDINGS OF FACT AND CONCLUSIONS OF LAW

On March 13, 2007, Petitioner requested a hearing to present evidence to support its position that Respondent's actions violated Act 192 by the conduct alleged in Counts I, II, and III of the November 21, 2006, Notice of Intent.

Pursuant to Section 92 of the APA, a compliance conference was scheduled for December 21, 2006, to provide Respondent an opportunity to show compliance with all lawful requirements. Respondent did not appear for the conference.

The matter was then scheduled for hearing on September 11, 2007. Petitioner appeared, represented by Assistant Attorney General Richard Gartner. He was accompanied by Gerrit Bakker, Department Analyst, Scott Fisher, Director of the Office of Local Government & Consumer Services, and Ronald Wheatley, Building Official for Bridgeport Charter Township. Respondent McKinney did not appear.

Section 11(4) of Act 192, MCL 338.981(4), permits hearings in accordance with the procedures applicable to the trial of contested cases under the APA. Section 72 of the APA provides:

(1) If a party fails to appear in a contested case after proper service of notice, the agency, if no adjournment is granted, may proceed with the hearing and make its decision in the absence of the party.

The State Office of Administrative Hearings and Rules' records show that notice of the hearing scheduled for September 11, 2007, was properly mailed on July 16, 2007, to the Respondent's address of record: Reginald T. McKinney, Reggie & Son Heating & Air Conditioning, 210 South Second Street, Saginaw, MI 48607.

The postal authorities did not return this notice as undeliverable. The Respondent did not request an adjournment of the hearing.

As permitted by Section 72 of the APA, Petitioner's Attorney filed a Motion for a default judgment. In support of this Motion, Petitioner offered Petitioner Exhibit 1, a chronology of events prepared by witness Wheatley listing his contacts with a complaining homeowner and review of the work performed by Respondent. Mr. Wheatley also presented testimony concerning his investigation.


Mr. Wheatley testified in detail concerning Respondent's failure to obtain a permit, pay required fees, and call for a final inspection. Respondent also performed work outside the scope of his Mechanical license, in that he installed electrical and gas lines. Mr. Wheatley testified the homeowner paid \$4,100 to Respondent for Respondent's furnace and air conditioning installation work.

Based on Petitioner's Motion for a default judgment, Respondent's failure to appear, and Petitioner's proofs, I find that Petitioner has established the allegations alleged in Counts I, II, and III of the Notice of Intent. The record establishes violations of Act 192 as alleged in the Notice of Intent. These violations permit Board sanctions pursuant to Section 16 of Act 192.

RECOMMENDED DECISION

I recommend the Board of Mechanical Rules find Respondent violated Act 192. I also recommend the Board suspend Respondent's Mechanical Contractor License No. 71-09737 for a six month period. If during this period, Respondent makes restitution to the home owner in the amount of \$4,100 and provides proof of this payment

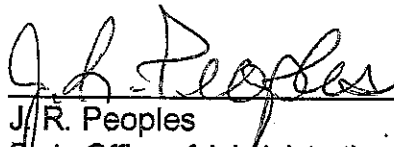
to Petitioner, Respondent may continue working under his license. If restitution is not made during the six month suspension period, I recommend Respondent's license be revoked.

A handwritten signature in black ink, appearing to read "J. Andre Friedlis", written over a horizontal line.

J. Andre Friedlis
Administrative Law Judge

PROOF OF SERVICE

I hereby state, to the best of my knowledge, information and belief, that a copy of the foregoing document was served upon all parties and/or attorneys of record in this matter by Inter-Departmental mail to those parties employed by the State of Michigan and by UPS/Next Day Air, facsimile, and/or by mailing same to them via first class mail and/or certified mail, return receipt requested, at their respective addresses as disclosed by the file on the 18th day of September, 2007.



J/R. Peoples
State Office of Administrative Hearings and Rules

Gerrit Bakker
Bureau of Construction Codes
P.O. Box 30254
Lansing, MI 48909

Reginald T. McKinney
Reggie & Son Heating & Air
Conditioning
210 South Second St.
Saginaw, MI 48607

Richard P. Gartner
Department of Attorney General
Labor Division
7th Floor Williams Bldg.
P.O. Box 30736
Lansing, MI 48909

Ron Wheatley
Bridgeport Charter Township Bldg.
Dept.
6206 Dixie Highway
Bridgeport, MI 48722